

HOME
MESSENGER



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THE
HOME MESSENGER
BOOK
OF
TESTED RECEIPTS.

TOTAL ABSTINENCE.

RESPECTFULLY DEDICATED TO THE PATRONS AND FRIENDS OF THE
DETROIT HOME OF THE FRIENDLESS,

BY THE COMPILERS,

ISABELLA G. D. STEWART, SALLY B. SILL, MARY B. DUFFIELD.

PRICE, \$1.00.

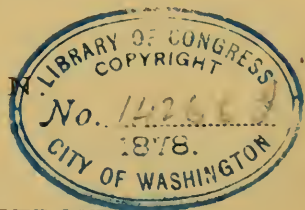
The Profits of this Volume are devoted to the debt of the Home of the Friendless.

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95-63
WHILE USING THIS BOOK, HANG IT UP BY THE LOOP, AND HOLD IT OPEN
WITH TWO CLOTHES-PINS.

SECOND EDITION

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PREFACE.

Of the making of books there is no end, and of the making of Cook Books we trust there never will be, as long as each successive volume records an advance in gastronomic art and science. Every American woman of medium ability edits a receipt book. Our library shelves are full of these productions. Miss Leslie, Mrs. Hall, Mrs. Cornelius, Miss Beecher, Marion Harland, and scores of others, have contributed their mite, or might. Monsieur Blot rushed into the arena with the laudable intention of reforming, reconstructing and remodeling American taste. The present volume is an unambitious compilation of receipts gathered from hundreds of private sources, and published during the past ten years in the *Home Messenger*, the organ of the Detroit Home of the Friendless, and the Thompson Home for old ladies. They have been tried, tested, criticised and reformed, until in a plain and practical way we consider them faultless.

By the exercise of forethought much better meals can be had with far greater economy. Decide as far as possible *the night before*, what are to be your meals for the following day; by this means you can use yeast instead of baking powder, have cold tapioca puddings or creams or rice meringues, have your soup stocks on hand, etc. Nothing is wiser policy than to face the inevitable *in time*, for like seed time and harvest (only far more frequently). come Breakfast, Dinner and Supper.

No cookery book alone will make a good cook. Judgment in baking, boiling, stewing, frying and compounding is only to be attained by experience; but the acquisition of that experience may be greatly expedited by such instructions as are to be found herein. Here are receipts that will enable any lady to get up for her own family, or ceremonious guests, a delightful breakfast, lunch, dinner, tea, tea-company, or large evening entertainment. We

have endeavored to make them so explicit that a lady can follow them herself, or *stand by* her cook, and see that she follows them.

One word on the subject of instructing cooks:

“Do you understand how to make muffins, Bridget?”

“I do that, mum. I makes illegant muffins; they’re just as loight, as loight,” etc.

True enough, they are as “loight, as loight,” for she poisons them with baking powder, and they taste like saw-dust and over-effervesced soda water. Therefore *stand by her*; see that she puts in first, flour; second, salt; third, milk and eggs beaten together; fourth, yeast; fifth, butter, and *then* make sure they sèt in a warm place over night.

In this book will be found some of the most distinguished receipts, whose secrecy has been guarded with great care; a rare one for Biscuit Glace, others for Water Ices, Creams, Chicken and Lobster Salad, and very many fresh and new receipts for Sweet Cakes; at the end of the volume a few bills of fare for the various seasons, or different styles of entertainment.

DETROIT, December, 1878.

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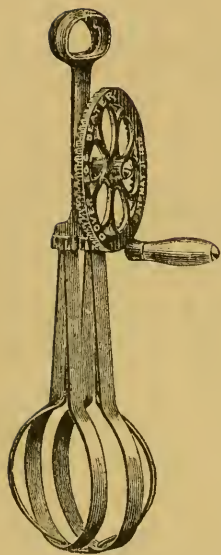
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OUR ONE RECOMMENDATION.



In the study of this book and the concoction of its various dishes, numerous little appliances, such as custard kettles, larding needles, paste cutters, etc., are referred to. All are desirable for some one particular purpose, but for a wonderfully useful article that fills a dozen functions at the least, we recommend the Dover Egg Beater. It saves time, strength and patience, and it accomplishes so much better work than unskillful hands can, that we trust all our readers will possess themselves of one. It not only beats eggs but mills chocolate, whips cream, stirs a salad dressing, mayonnaise, pudding sauce, meringue, froth syllabubs, makes apple snow and lemon snow, and last, but not least, it makes cold cream and ointments better than a French perfumer. We append a cut of the Dover, with prices. Clubs can buy them by the dozen, at twenty per cent discount.

It is made in four sizes:

- 1st. Family size, for a tumbler, price 50 cents.
- 2d. Family size, light general work, price 50 cents.
- 3d. Family size, very large and strong, price \$3.00.
- 4th. "Extra" family size (which we prefer), price \$1.25.

To be had at hardware stores or from

THE DOVER STAMPING CO.,

88 and 90 North Street,

Boston, Mass.

COFFEE, TEA and CHOCOLATE.

1 Soyer's Cafe au Lait.

One cup of best coffee, freshly roasted, but unground, two cups of boiling water, one quart of boiling milk. Put the coffee in a clean, dry kettle, or tin pail; fit on a close top, and set in a sauce-pan of boiling water. Shake it every few minutes, without opening it, until you judge that the coffee grains must be heated through. If, on lifting the cover, you find that the contents of the inner vessel are very hot and smoking, pour over them the boiling water directly from the tea-kettle. Cover the inner vessel closely, and set on the side of the range, where it will keep very hot, without boiling, for twenty minutes. Then add the boiling milk; let all stand together for five minutes more, and strain through thin muslin into the coffee urn. Use loaf sugar for sweetening.

2 Vienna Coffee.

With very little extra trouble morning coffee can be greatly improved. Beat the white of an egg to a stiff froth, mix with an equal quantity of whipped cream, and use in coffee instead of cream; put in cream first, then coffee, and lastly this mixture. Somebody try it, and let me know if they don't think "Vienna coffee" a great improvement on the plain "Yankee."

3 Good New England Coffee.

For a family of six take six large tablespoonfuls of best Java coffee, well browned and ground (not too fine), beat into it half an egg and one cup of cold water. After it is thoroughly beaten, let it stand half an hour, well covered. Then put into coffee pot, pour on two and a half quarts of boiling water and put on the stove, stir once or twice at first, to prevent burning. Let it scald fifteen or twenty minutes. If desired to be *very* nice, beat up eight instead of six tablespoonfuls coffee; put six in the pot to boil twenty minutes, and about five minutes before it is done, throw in the rest and cover quickly.

4 Coffee for Two Persons.

Four rounding teaspoonfuls of coffee tied up in a piece of Swiss muslin (leave plenty of room for expansion), pour on two cups of bubbling, boiling water, cover close and set back on the range about ten minutes. Break one egg in a large coffee cup, give it a good whip with a Dover egg-beater, divide it half in each cup, add the usual quantity of sugar, pour on the hot coffee, add warm milk and one spoonful of cream, and with the golden foam standing one inch above the rim of the cup you will think it too pretty to drink, and when you taste it will say you never knew how good coffee was before.

5 Cream and Milk for Coffee.

Sweet, rich cream, well beaten to free from lumps, is best for coffee, but boiling fresh milk is a good substitute. The white of an egg, thoroughly beaten and added (California coffee) to thin cream or rich milk, is also very nice.

6 Tea and Coffee for Children.

Tea and coffee dietary for children is as bad in its effects as its use is universal. Dr. Ferguson found that children so fed only grew four pounds per annum between the ages of thirteen and sixteen; while those who got milk night and morning grew fifteen pounds each year. This needs no commentary. The deteriorated physique of tea-and-coffee-fed children, as seen in their lessened power to resist disease, is notorious among the medical men of factory districts.

7 Tea.

Tea is made variously as the taste of people require. Black, green, Japan, and English breakfast, all require different methods. For green or Japan tea, scald the tea-pot and allow from one-half to one teaspoonful for each person, as the strength of the herb may indicate. Pour over this one-half a cup of boiling water, steep in a hot place (but do not let it boil) ten minutes, then turn in water at a keen boil, in proportion one quart to every three persons.

8 English Breakfast or Oolong.

Take two teaspoonfuls for three persons, and proceed as above, only letting the tea *boil* for ten minutes.

An English gentleman, whose tea was quite famous, put it to steep in cold water, as soon as the one o'clock dinner was over, and left it steeping until supper time, when it was brought to a boil.

Others put it on to steep when the fire is made for supper, and let it stand until the meal is announced, served boiling hot.

9 Iced Tea.

To each glass of tea add the juice of half a lemon; fill up the glass with pounded ice, and sweeten.

10 German Chocolate.

For six persons, two cakes of German sweet chocolate; when grated, put with it the yolks of two eggs, and water enough to mix well together. Put it in the chocolate boiler with one-half pint of hot water, taking care to stir well. After boiling five minutes, add one quart of boiling milk, and then add the whites of the two eggs beaten to a stiff froth, stirring all the while. It must be sent to the table as soon as possible after the whites of the eggs are put in. I put two tablespoonfuls of sugar in while boiling.

Mrs. C. S. I.

11 Chocolate.

Four heaping tablespoonfuls grated chocolate, one of sugar, and wet with one of boiling water; rub this smooth. Then stir into one pint of boiling water; then add one pint of *boiling* milk. Let this boil three minutes. It is greatly improved by milling, while boiling, with a Dover egg-beater. If desired sweet, add to the boiling milk one heaping tablespoonful of sugar.

A dainty addition is two tablespoonfuls of whipped cream, that has been sweetened and flavored with vanilla, laid on the top of each cup.

GENERAL HINTS FOR MAKING SOUPS.

It is not easy to see why soups are held in so little favor by Americans generally, while with almost all other people they form an important article of food.

The French, from the richest to the poorest, have their "*pot au feu*," which literally would be "pot to the fire," but it is the name used to designate the universal soup. The directions for this vary. We give one of the most economical. Put in a pot, which is kept for this purpose alone, four and a half quarts of cold water, and three pounds of rump beef, with what remains of poultry or cooked meat that may be at hand. Put upon the fire until it boils, and then place where it will simmer gently, removing the scum as it rises; add carrots, two turnips, two leeks or small onions, a head of celery, and three or four cloves.

The whole story is meat and vegetables simmered slowly together, and it may be varied in many ways by using different vegetables. The meat and vegetables are removed and the clear soup served, after which the meat and vegetables are served plain, or the meat is dressed with tomato or other sauce. Sometimes a tough fowl is put into the soup pot and cooked until tender, and then put into the oven and browned; the broth thus made serves for a variety of soups; with vermicelli, macaroni, rice or barley, it gives soups those names. By using a variety of vegetables cut fine it makes vegetable soup. Roast an onion until it is thoroughly brown and boil in the broth and you have brown soup.

A soup may be varied in many ways, sometimes by slicing hard boiled eggs into it, after dishing; again a slice of bread, fried to a brown crisp in butter, cut in small bits and dropped into the soup when it is ready for the table, imparts a savory relish.

12 Why Soup is Wholesome.

The London *Food Journal* says: Physiologically, soup has great value for those who hurry to and from their meals, as it allows an interval of comparative rest to the fainting stomach before the more substantial beef and mutton is attacked, rest before solid food being as important as rest after it. Let a hungry and weary merchant rush *in medias res*—plunge boldly into roast beef, and what is the result? The defeat is often as precipitate as was the attack. When the body is weary the stomach must be identified with it, and cannot therefore stand the shock of some ill-masticated, half-pound weight of beef. But if a small plateful of light soup be gently insinuated into the system, nourishment will soon be introduced, and strength will follow to receive more substantial material.

13 Perfect Mock Turtle Soup.

Endeavor to have the head and the broth ready for the soup, the day before it is to be eaten. It will take eight hours to prepare it properly.

	Hours.
Cleaning and soaking the head	1
To parboil it to cut up	1
Cooling, nearly	1
Making the broth and finishing the soup	5
	<hr/> 8

Get a calf's head with the skin on (the fresher the better); take out the brains, wash the head several times in cold water, let it soak for about an hour in spring water, then lay it in a stewpan, and cover it with cold water, and half a gallon over; as it becomes warm, a great deal of scum will rise, which must be immediately removed; let it boil gently for one hour, take it up, and, when almost cold, cut the head into pieces about an inch and a half by an inch and a quarter, and the tongue into mouthfuls, or rather make a side dish of the tongue and brains.

When the head is taken out, put in the stock meat (about five pounds of knuckle of veal), and as much beef; add to the stock all the trimmings and bones of the head, skim it well, and then cover it close and let it boil five hours (reserve a couple of quarts of this to make gravy sauces); then strain it off and let it stand till the next morning; then take off the fat, set a large stewpan on the fire with half a pound of good fresh butter, twelve ounces of onions sliced, and four ounces of green sage; chop it a little; let these fry one hour; then rub in half a pound of flour, and by degrees add your broth till it is the thickness of cream; season it with a quarter of an ounce of ground allspice and half an ounce of black pepper ground very fine, salt to your taste, and the rind of one lemon peeled very thin; let it simmer very gently for one hour and a half, then strain it through a hair sieve; do not rub your soup to get it through the sieve, or it will make it grouty; if it does not run through easily, knock your wooden spoon against the side of your sieve; put it in a clean stewpan with the head, and season it by adding to each gallon of soup two tablespoonfuls of Tarragon vinegar and two tablespoonfuls of lemon juice; let it simmer gently till the meat is tender; this may take from half an hour to an hour; take care it is not overdone; stir it frequently to prevent the meat

sticking to the bottom of the stewpan, and when the meat is quite tender the soup is ready.

A head weighing twenty pounds, and ten pounds of stock meat, will make ten quarts of excellent soup, besides the two quarts of stock you have put by for made dishes.

Obs.—If there is more meat on the head than you wish to put in the soup, prepare it for a pie, and, with the addition of a calf's foot boiled tender, it will make an excellent ragout pie; season it with zest and a little minced onion, put in half a teacupful of stock, cover it with puff paste, and bake it one hour; when the soup comes from table, if there is a deal of meat and no soup, put it into a pie-dish, season it a little, and add some little stock to it; then cover it with paste, bake it one hour, and you have a good mock turtle pie.

To season the Soup—To each gallon put four tablespoonfuls of lemon-juice, two of mushroom catsup, and one teaspoonful of mace, a teaspoonful of curry powder, or a quarter of a drachm of cayenne, and the peel of a lemon pared as thin as possible, let it simmer for five minutes more, take out the lemon peel, add the yolks of four hard boiled eggs, and the soup is ready for the tureen.

While the soup is doing, prepare for each tureen a dozen and a half of mock turtle forcemeat balls, and put them into the tureen. Brain balls, or cakes, are a very elegant addition, and are made by boiling the brains for ten minutes, then putting them in cold water and cutting them into pieces about as big as a large nutmeg; take savory or lemon thyme dried and finely powdered, nutmeg grated, and pepper and salt, and pound them all together; beat up an egg, dip the brains in it, and then roll them in this mixture, and make as much of it as possible stick to them; dip them in the egg again, and then in finely-grated and sifted bread crumbs; fry them in hot fat, and send them up as a side dish.

A veal sweet-bread, not too much done or it will break, cut into pieces the same size as you cut the calf's head, and put in the soup, just to get warm before it goes to table, is a superb "*bonne bouche*;" and pickled tongue, stewed till very tender, and cut into mouthfuls, is a favorite addition. We order the meat to be cut into mouthfuls, that it may be eaten with a spoon; the knife and fork have no business in a soup-plate.

N. B.—In helping this soup, the distributer of it should serve out the meat, force-meat and gravy, in equal parts; however trifling or needless this remark may appear, the writer has often suffered from the want of such a hint being given to the soup-server, who has sometimes sent a plate of mere gravy without meat, at others, of meat without gravy, and sometimes scarcely anything but force-meat balls.

Obs.—This is a delicious soup, within the reach of those who "eat to live;" but if it had been composed expressly for those who only "live to eat," I do not know how it could have been made more agreeable; as it is, the lover of good eating will "wish his throat a mile long, and every inch of it a palate."

14 Browning for Soups.

Many of the nicest soups owe their attractive appearance to burnt sugar, which is prepared as follows: Put three tablespoonfuls of brown sugar and an ounce of butter in a small frying pan or iron skillet and set over the fire; stir continually until it is of a bright brown color and sends forth a burning smell, add half a pint of water, boil and skim, and when cold, bottle for use. Add to soups at discretion.

15 Summer or Winter Corn Soup.

Boil a leg of mutton or shank of beef in six quarts of water for four hours. After the meat and fat have been removed (it is better to stand over one day to cool, so that the grease may all be taken off), add a quart or more of sweet corn nicely cut from the cob, and boil twenty or thirty minutes. In cutting the corn (with a sharp knife) take off only the point of the kernels, and *scrape* the milk and pulp, thus avoiding the hull or skin, which is indigestible and unpalatable. Just before serving, add to the soup a coffee-cup of cream, with two tablespoonfuls of flour stirred smoothly in and boil for a minute. This can be made in winter by using the Yarmouth canned corn or the dried corn soaked overnight, and boiled till tender.

16 Corn Soup.

Cut the grains from twelve ears of sweet corn and scrape the milk, add one quart of water. Let it boil until quite done—thirty to forty minutes—then add two quarts of new milk, and when it boils stir in one-quarter pound of butter rubbed into two tablespoonfuls of flour, pepper and salt. Beat the yolks of two eggs in the tureen and pour the soup in boiling, stirring all the time.

17 Parker House Tomato Soup.

For one gallon of soup take three quarts of good beef stock (a shank of beef will make six quarts); one medium sized carrot, one turnip, one beet and two small onions; peel and cut them in pieces; add to this three quarts of red tomatoes; boil all for one hour and strain through a colander.

Put five ounces of butter in a pan, heat it until it becomes a light brown ; take it off the fire and add three tablespoonfuls of flour while hot ; mix well and pour a pint or more of the soup into the frying pan, then return all to the soup kettle ; season with salt, pepper and a dessert spoonful of sugar. Set it over the fire and stir till it boils ; boil and skim five minutes. For winter soup of this kind strain the soup before adding the tomatoes, and use in place of the raw tomatoes two quart cans of sealed tomatoes.

18 Very Rich Beef Soup.

Rub salt into four pounds of soup meat (to extract the juice), and add four quarts cold water ; as it boils away, add water boiling hot ; skim well and boil slowly. Then add one onion, one turnip, one carrot, sliced quite thin, two or three stalks of celery, some parsley, a blade of mace, four whole cloves, salt and pepper, a tomato, if in season, a tablespoon of caramel or burnt sugar. Boil slowly and gently, keeping it covered until the vegetables are tender, then strain, and it is ready for use.

19 Turkey Soup.

Place the rack of a cold turkey and what remains of dressing or gravy in a pot, and cover with cold water. Simmer gently three or four hours, and let it stand until the next day. Take off what fat may have risen, and take out with a skimmer all the bits of bones. Put the soup on to heat till boiling, then thicken slightly with flour wet up in water, and season to the taste. Pick off all the turkey from the bones, put them in the soup, boil up and serve.

20 Sorrel Soup (Soup a la Bonne Femme).

This is a most wholesome soup, which would be popular in America if it were better known. It is much used in France. Sorrel can be obtained in season, at all the French markets in America.

For four quarts of soup, put into a saucepan a piece of butter the size of an egg, two or three sprigs of parsley, two or three leaves of lettuce, one onion and a pint of sorrel (all finely chopped), a little nutmeg, pepper and salt. Cover, and let them cook or sweat ten minutes, then add two tablespoonfuls of flour; mix well, and gradually add three quarts of boiling water (stock would be better). Make a liaison, *i. e.*, beat the yolks of four eggs (one egg to a quart of soup), and mix with them a cupful of cream, or rich milk; add a little chevril (if you have it) to the soup; let it boil ten minutes; then stir in the eggs or liaison, when the soup is quite ready.

21 Calf's Head Soup.

Take the head, pluck and feet. Put them into a pot with cold water. Be careful to skim well when it boils. Chop a dozen small onions and let them all boil together until the meat cleaves from the bones. Then strain it. After putting the liquor into the pot again, add thyme, cloves, salt, pepper and cayenne to your taste. Cut all the meat from the head and feet, half the liver and lights, the whole of the heart and tongue; put all into the pot and boil about three-quarters of an hour. Before it is done take half a pound of butter with as much flour as will make into balls; stir until dissolved. Then add two tablespoonfuls of tarragon vinegar, four hard boiled eggs cut in slices, and a lemon to improve the flavor. This will make two gallons, and may be kept several weeks, to be used as occasion requires.

22 Tomato Soup.

One quart of water, eight good sized ripe tomatoes cut up ; boil twenty minutes and add one half teaspoonful of soda ; then boil and add one pint or more of milk, and season as you do oysters. We have three friends who think this soup is delicious and six who pronounce it abominable.

23 Mock Turtle Soup.

One quart of black beans soaked over night, boiled until soft and mashed through a colander ; have ready two quarts of soup made of beef bones, add the beans, and boil about an hour ; have in the tureen two hard boiled eggs cut up, and slices of lemon, half teaspoonful brown sugar, a pinch of powdered cloves, cinnamon, black pepper and salt ; a tablespoonful of Tarragon vinegar and six blades of mace, and a half dozen force-meat balls.

24 Black Bean Soup.

One quart of black beans, soaked over night in four quarts of water, one pound of beef, half pound of salt pork. Grate one large or two small carrots, and slice one large onion, and add to the beans and the water in which they were soaked. Boil all together three or four hours, then strain through a colander. When in the tureen add one tablespoonful of mushroom sauce, one sliced lemon and one sliced or chopped boiled egg.

25 Pea Soup, No. 1.

Soak one quart of peas (split, if you can get them) over night ; next morning early put them over the fire with one pound of corned beef or pork (beef is the best to my taste, however), and let them boil hard for three hours. Then add a chopped

carrot and turnip, and an onion if liked, a teaspoonful of celery seed or a handful of celery tops, and boil another hour or more ; then strain through a sieve, season with pepper, and cut up two thin slices of toasted bread in the shape of small dice ; put in the tureen, turn on your soup and serve. A cup of milk boiled in it for twenty minutes is an improvement. Small white beans can be substituted for peas and made in the same manner.

26 Pea Soup, No. 2.

One quart of soaked split peas, two pounds of salt pork, five quarts of water. Boil five hours, and strain through a sieve while hot.

27 Crotons.

These are small pieces of bread, fried crisp and brown, to be used in soup.

28 Oyster Soup.

For four cans of oysters have twelve crackers rolled fine, two quarts of boiling water, one pint of good rich milk. Let the milk and water come to a boil, add the crackers, salt and pepper, boil one minute briskly ; pour in the oysters and let all come to a scald ; add about a quarter of a pound of butter as they are poured into a tureen.

29 Oyster Soup, No. 2.

To one quart of oysters add one quart of water ; pour the water on the oysters and stir them ; take them out one at a time, so that no small particle of shell may adhere to them ; strain the liquor through a sieve and put it in a stew-pan over

the fire, with two or three blades of mace, and season with red pepper and salt to taste; when this boils put in your oysters, add a teaspoonful of flour rubbed to a paste with one ounce of butter; let them scald again, then add one-half pint of cream and serve hot.

30 Oyster Soup, No. 3.

It is one of the finest soups we have ever tasted.

To one quart of oysters add a half pint of water. Put this on the fire and as soon as it reaches the boiling point (not to boil), strain the liquid through the colander. Put into a separate saucepan a piece of butter the size of an egg, and to this add, when it bubbles (do not let it scorch), a tablespoonful of sifted flour; let this cook a few minutes, stirring well; then add half a pint of sweet milk and then the oysters, seasoning with salt and a little cayenne pepper. Do not let the soup boil, but keep it quite hot for a moment or two after adding the oysters. Have both soup and oysters cooking so equally that neither waits for the other.

31 Clam Soup.

Put thirty clams in a pot and four quarts of water. Let them boil two hours and then take them out and chop fine; return to the pot and add a little mace and a few pepper corns. Boil one hour longer. Rub smoothly together a small piece of butter, with two tablespoonfuls of flour, and stir this with a pint of boiling milk. When the clam soup has boiled three hours pour it into a tureen and stir in the thickened milk.

Canned clams make a nice soup after the above receipt.

OYSTERS.

(*For Oyster Soups, see Soups.*)

32 To Stew Oysters.

Put the oysters with the broth to boil, and when they begin to curl, skim them out of the kettle into a pan of cold water; let them lie in the water until the broth has been skimmed and seasoned with butter, salt and pepper, add mace if you like; then drain off the water and return the oysters to the broth. When they begin to boil up again they are ready to serve, and will be found to be more plump and hard by the process.

33 Griddled Oysters.

Heat a griddle very hot, butter it and lay large oysters all over it; when brown on one side, turn as you do griddle cakes. They should be washed first from the liquor, and this must be boiled and skimmed, and turned over the oysters when served, first seasoning it with butter, salt and pepper; serve on bread or cracker toast.

34 Panned Oysters.

Take the oysters from their liquor, and put them into a saucepan or spider that is hot. Let them cook quickly, season with salt and pepper, and a little butter, and lay upon toast. A little juice will exude from the oysters while cooking, which will keep them from getting too dry, and they will prove very palatable to all who will try it.

35 Panned Oysters.

One quart of oysters, rounds of thin toast delicately browned, butter, pepper and salt. Have ready several pans of block tin, the ordinary "patty pan" will do if you cannot get anything better. Cut stale bread in thin slices of a size that will just fit in the bottom of your pans, toast these quickly to a light brown, and lay within your tins. Wet with a great spoonful of oyster liquor, then with a silver fork arrange upon the toast as many oysters as each patty will hold without heaping them up. Dust with pepper and salt, put a bit of butter on top, and set the pans, when they are full, upon the floor of a quick oven. Cover with an inverted baking pan to keep in steam and flavor, and cook until the oysters "ruffle." Eight minutes in a brisk oven should be enough; send very hot to the table in the tins in which they were roasted. Next to roasting in the shell this mode of cooking oysters best preserves the native flavor of the bivalves.

36 How to Broil Oysters.

Now let me tell you how we broil oysters here. Given a double gridiron that folds together, and a sufficient number of the bivalves in *puris naturalibus*—to roll them in anything is to spoil them; grease the bars of the gridiron, which prevents their sticking; then dip each individual—as Audubon always said in reference to birds—into melted butter; place them on the utensil. A brisk fire of charcoal is of course necessary, over which they are to be broiled. Meantime they should be constantly basted with butter. When done, serve on very hot toast and dishes, and you have a dish that Brillat-Savarin, with all his gastronomic ideas, never thought of, and which would have driven him mad with envy.

37 Fried Oysters.

Select the largest, drain them on a cloth or hair sieve, dip them in rolled cracker crumbs that have been seasoned with pepper and salt; fry in equal parts of butter and lard until they are browned. Grated bread crumbs are even more delicate than cracker crumbs.

38 To Fry Oysters with Batter.

Take fine large oysters, beat as many eggs with cream (say two eggs to a cup of cream) as will moisten all the oysters required; dip the oyster thoroughly into this mixture and then cover well with cracker crumbs which have been seasoned with salt, pepper and a little mace, if desired. Put into your frying pan or spider equal quantities of butter and lard, and when hot fry the prepared oysters to a delicate brown tint and serve hot. If preferred, add three tablespoonfuls of flour to the eggs and cream, and omit the cracker crumbs.

39 Oysters Broiled on the Shell.

The oysters should be of the largest size. Clean the shells with a stiff brush, then open, and save the juice; turn boiling water over the oysters for only a minute or two; drain it off, and lay the oysters on one-half of the shell, putting in on a well-heated gridiron over a very hot fire. Boil the liquor that came from the oysters when opened, add it to the shells with a sprinkle of salt, pepper, and a bit of butter, serve hot on the shells, laid on large platters.

40 Unsurpassed Fricasseed Oysters.

For one can of oysters use one pint of thin cream; clean all the liquor from the oysters and put them over steam until hot; at the same time thicken the cream with flour and season with salt, pepper and a small pinch of mace, and the same of cinnamon and a very little butter; cook this well, and when done thoroughly, add to it the liquor of the oysters which has been scalded and well skimmed until clear; then add the oysters, letting them remain just long enough to get plump (if left too long they grow tough). Have ready some toast on a platter and pour the whole over it, or have leaves and triangles of rich paste around the dish and partially moistened by the fricassee. Your platter must be very hot, as fricasseed oysters chill like a new-born baby.

41 Fricasseed Oysters.

Drain the liquor from a quart of oysters, strain half a pint and put in a porcelain kettle and when it boils put in the oysters. Have a tablespoonful of flour rubbed well into two tablespoonfuls of butter. When the oysters begin to swell, stir in the butter and flour, cook until the oysters are white and plump; then add a gill of cream, and pepper and salt.

42 Oyster Pie.

Two cans of oysters, or three pints of solid oysters, one quart of cream, one dozen rolled crackers, pepper, salt, etc. Stir all together and pour into a dish lined with thick puff paste, cover with another paste and bake three-quarters of an hour. This is a delicious mode of cooking oysters.

43 Oyster Patties.

Put the oysters in a saucepan with enough of the liquor to cover them; let them come to a boil, skim well, add two tablespoonfuls of butter for one quart of oysters, season with pepper and a little salt. Two or three spoonfuls of cream will add to the richness. Have ready small tins lined with puff-paste; put three or four oysters in each, according to the size of the patty; cover with paste and bake in a quick oven twenty minutes; when done wash over the top with beaten egg and set in the oven for two minutes to glaze.

44 Oyster Patties.

Make a rich puff paste, cut in small squares, place a layer of oysters which have been dried on a napkin on the paste, dust a little salt, powdered mace and cayenne pepper over them, covering with another piece of paste; wet the edges of the paste with cold water, using a paste brush, and pinch tightly together; bake in a rather quick oven. It should be a light color.

45 Scalloped Oysters.

Have plenty of fine crushed cracker crumbs—either soda or butter crackers; put a layer in the bottom of a buttered pudding dish; wet slightly with oyster liquor and milk, mixed; next a layer of oysters; season with salt and pepper and small bits of butter; then more crumbs and oysters, alternately, until the dish is full. Let the top layer be of crumbs. Beat an egg and mix it with a little milk to pour over the top; place little lumps of butter all over the top, cover the dish and bake half an hour; remove the cover a few minutes before taking from the oven to let it brown.

46 Scalloped Oysters.

One quart of oysters, one heaping cup of bread or cracker crumbs, season with pepper and salt, butter a baking-dish, spread a layer of crumbs on the bottom, with bits of butter, cover thickly with oysters, moisten with a little of the liquor; repeat the same until the dish is full, finishing with the layer of crumbs and bits of butter. To some tastes a little mace is considered an improvement.

47 Chicken and Oyster Croquettes.

Take equal quantities of chicken and oysters, chopped fine, with a cup of sifted bread crumbs and a piece of butter; season with salt and pepper, and, if liked, a little mace. Moisten with one or two well beaten eggs. Form into long, slender rolls, and fry in lard to a light brown; serve on a napkin, and garnish with celery tops or parsley, and slices of lemon.

48 Pickled Oysters.

Strain the liquor from the oysters; boil and skim until clear; drop in the oysters and let them come to a boil; skim them out and put them in a jar. Take about half the liquor remaining, add vinegar until it tastes sharp, a few whole cloves and allspice; boil and pour over the oysters hot; cover them and let them stand two or three days before using. If you wish to use them any sooner take a little more vinegar.

49 Pickled Oysters, No. 2.

Take the oysters from the liquor, boil and skim it. Rinse the oysters if there are any bits of shell attached to them; put them in the liquor while boiling; boil them one minute, then take them out of it, and to the liquor put a few pepper corns

and a blade or two of mace, and a little salt, and the same quantity of vinegar as oyster juice. Let the whole boil fifteen minutes, then turn it on to the oysters. If you wish to keep the oysters a couple of weeks, bottle and cork them tight as soon as cold.

50 Lobster Croquettes.

Chop the meat of a well-boiled lobster fine, add pepper, salt, and mace, if liked ; mix with this one-fourth as much bread crumbs as you have meat ; with two tablespoonfuls of melted butter and yolks of two eggs, form into balls, roll these in beaten egg, then in cracker crumbs and fry in hot lard.

51 Clam Fritters.

Twelve clams, minced fine, one pint milk, three eggs ; add the liquor from the clams to the milk ; beat up the eggs and put to this, with salt and pepper, and flour enough for a thin batter ; lastly add the chopped clams. Fry in hot lard, trying a little first to see if fat and batter are right. A tablespoonful makes a fritter of moderate size. Fry quickly and serve hot.

Raw Oysters.

Should be served at a party or small entertainment on a handsome block of ice, that has been hollowed out on the top. Set the ice on a platter and garnish the edges with quarters of lemons. Be careful that in its melting the water does not overflow. For a second course at dinners or lunches lay three or four oysters on an individual oyster dish, garnished with lemon ; lay a sprig of the yellow heart of celery across. Have pepper, salt and vinegar at hand.

FISH AND FROGS.

52 Boiled Fish.

Rub the fish with a fresh lemon, inside and out. To four quarts of boiling water add half a teacupful of salt and half a teacupful of vinegar; boil gently, or scald, as the size of the fish may require, allowing from six to ten minutes for each pound of fish. Serve with egg sauce or drawn butter.

53 Boiled Fish with Vegetable Flavor.

Mince a carrot, an onion, and a small piece of celery; fry them in a stewpan with a little butter; add some parsley, some pepper-corn, and three or four cloves. Now pour on two quarts of hot water and a pint of vinegar; let it boil a quarter of an hour, skim it, salt it, and use for boiling the fish. Rub the fish with lemon juice and salt, put it in a kettle and cover with the above liquor. Let it only simmer—not boil hard—until thoroughly done.

54 To Broil a White Fish.

Lay the fish wide open upon a double gridiron, and broil it as you would a steak.

55 Fish Chowder.

Quarter pound of pork, cut in pieces; put in the bottom of the pot and fry out. Put slices of potatoes on this, then layer of fish, cut up, two onions, sliced, and layer of soda crackers; repeat these layers. Then pour boiling water over till well covered. Stew twenty-five minutes.

56 Turbot, No. 1.

Take a fine large white fish, steam until tender; take out the bones and sprinkle with pepper and salt. For the dressing heat one quart of milk and thicken with one-quarter pound of flour. When cool add two eggs and one-quarter pound of butter; Put in the baking dish a layer of fish, then a layer of sauce, until full. Season with onions, parsley and thyme. Cover the top with bread crumbs and bake three-quarters of an hour.

57 Turbot, No. 2.

Five pounds of white fish, boil and cool. For dressing take one quart of milk, one-quarter pound of flour, wet with a little milk, one-quarter pound of butter, two eggs, two small onions, one-half bunch of thyme, one-half bunch of green parsley, pepper and salt. Boil together until it thickens. Put in the baking dish a layer of fish, then a layer of dressing, a layer of bread crumbs. Grate cheese over the top, and bake half an hour.

58 Turbot, No. 3, or Cul-de-Sac or Fish Chowder.

Boil three pounds of fresh cod, rock pike or other fresh white fish; pick it fine and free from bones, season with pepper, salt, the grated rind and juice of a lemon, a teaspoonful of anchovy sauce; take one quart of milk, slice in it two small onions and boil until they are soft; strain it and thicken with butter and flour to the consistency of thick drawn butter. Put a layer of fish and dressing alternately, shape into a round or oval form, cover with grated bread crumbs, and bake nicely. It can be served upon the same platter in which it is browned, by placing muffin-rings under it in a pan of water while baking.

59 Pickled Fish.

Skin the fish and pack in a deep dish, cover with olive oil or butter ; spice with vinegar, seasoned with pepper, cloves, cinnamon, allspice and salt ; scald these and pour over the fish, cover closely and bake until done.

60 Picked Cod-fish (Delicious).

Pick, very fine indeed, of the thick part of the cod-fish one pound, put it into the spider, pour over sufficient boiling water to cover it well, then stir it well for a minute, pour off all this water and if the fish is still too salty repeat the process. Get ready a cup and a half of sweet (fresh) milk. Take from this amount of milk four tablespoonfuls and mix into it two table-spoons of sifted flour and stir till it becomes a smooth batter. Pour on to the fish the fresh milk and set on the stove. Add to it two ounces of butter. Allow it to cook till the butter melts, then stir in the prepared batter very slowly and let all boil ten minutes, stirring all the time. If too thick add a little milk ; if too thin, add a little flour. After dishing, sprinkle a little pepper over it. Cream can be used without the flour.

61 Cod-fish for Friday Dinner.

One quart picked cod-fish, one pint bread crumbs, one-half pint cream, four ounces butter, one teaspoon pepper ; wash the fish thoroughly and soak over night in cold water. When ready to use pick it fine ; put it in a baking-dish, in layers, with the crumbs and pepper (adding a little mustard if you like) ; over the top layer, which must be crumbs, spread the softened butter ; pour the cream over the whole and bake half an hour. Milk may be used instead of cream.

62 Frogs.

Scald them in salted boiling water, rub them with lemon juice and boil for three minutes ; wipe them ; dip them first in cracker dust, then in eggs (half a cupful of milk mixed in two eggs and seasoned with pepper and salt), then again in cracker crumbs. When they are well covered with crumbs, clean off the bone at the end with a dry cloth. Put a tablespoonful of lard and a tablespoonful of butter in a spider, over a bright fire, and when hot enough put in the frogs and fry.

SAVORY SAUCES.

63 Drawn Butter.

Take one-quarter of a pound of fresh butter, cut it up and mix with two teaspoonfuls of flour; when thoroughly mixed, put it into a saucepan and add to it four tablespoonfuls of cold water; set your stewpan over a slow fire and stir it continually one way; when the butter is entirely melted and begins to simmer, then let it rest until it boils up. This sauce may be greatly varied and called by a dozen names. 1st. By the addition of two tablespoonfuls of nasturtions, or pickled cucumber, or cauliflowers, these latter cut fine, or by two tablespoonfuls of capers. 2d. For Fish, anchovy paste or anchovy sauce may be added as desired, from one teaspoonful to one tablespoonful, or the inside of a lemon chopped fine, being careful to remove the seeds.

64 Egg Sauce.

Cut up three hard-boiled eggs in small dice, salt, pepper, minced onions (one teaspoonful), parsley and thyme; add all these to the drawn butter recipe. It is very nice for boiled chickens, fish or leg of mutton.

65 Oyster Sauce.

Scald one pint of large fresh oysters just enough to plump them, adding one tablespoonful of pepper, vinegar, a little black pepper and salt; pour this into a recipe of well made drawn butter (as above) at boiling point; stir thoroughly, and serve.

66 Celery Sauce.

Cut enough celery into pieces half an inch long to fill a pint bowl, and stew in a small quantity of water (say a cupful) till tender; add one teaspoonful of pepper vinegar, a little salt and pepper; pour in one teacup of cream or milk, and add a teacup of very thick drawn butter.

67 Tomato Sauce.

Scald and peel six large, ripe tomatoes; cut them up and stew slowly; cream together one tablespoonful of butter, one tablespoonful of sugar, one tablespoonful of flour; when the tomatoes are thoroughly done and reduced to a fine pulp, add pepper and salt; stir the butter, sugar and flour in; let boil up, and serve. In winter this sauce may be made from nice canned tomatoes.

68 Pepper Vinegar.

Fill a quart bottle or jar with small peppers, either green or ripe; put in two tablespoonfuls of sugar and fill with good cider vinegar. Invaluable in seasoning sauces, and good to eat with fish or meat.

69 Mint Sauce.

Of fresh garden mint take enough to make half a teacupful when chopped fine, two tablespoonfuls of sugar, half a teacup of cold vinegar; let stand from one to three hours; when your lamb is ready to serve, add half a teacup of boiling water and let scald.

70 Mrs. Allen's Tomato Sauce.

One peck of green tomatoes sliced ; cover with water ; one pint of salt ; stand twenty-four hours, then rinse with cold water ; chop fine with twelve large peppers, six onions, one head of cabbage, two cauliflowers ; put all together in a vessel ; cover with vinegar, scald and drain. Take two quarts of vinegar, one pint of molasses, one teaspoonful of cloves, one tablespoonful of allspice, two ounces ginger, one-half pound of mustard seed, cover with cold vinegar.

71 Chili Sauce.

Twelve ripe tomatoes, four ripe peppers, two onions, two tablespoonfuls of salt, two of sugar, three teacups of vinegar, a little cinnamon, chopped tomatoes, peppers and onions, very fine ; boil one hour.

72 White Sauce for Fowls.

Take the neck, gizzard and liver of fowls, with a piece of veal or calf's foot ; boil in one quart of water with a few whole peppers, and salt, till reduced to one pint ; then thicken with two tablespoonfuls of flour mixed with two tablespoonfuls of butter ; boil five or six minutes ; have ready the yolks of two eggs beaten with one teacup of cream from the morning's milk ; pour into the saucepan and shake a moment until done.

73 Mushroom Sauce.

Wash and pick one pint of fresh mushrooms (or one can of French mushrooms), put in a saucepan with a little

salt, nutmeg (three grates), one blade of mace, one pint of very sweet cream, a lump of butter (size of a pullet's egg) rubbed in one tablespoon of flour ; boil up, stir until cooked, and serve with chickens.

74 Horse-radish Sauce.

One teacupful of grated horse-radish, one tablespoonful of ground mustard, one tablespoonful of sugar, four tablespoonfuls vinegar and one of olive oil, pepper and salt.

75 Mint Vinegar.

Take a glass can and put loosely into it enough nice, clean mint leaves to fill it ; then pour over enough good vinegar to fill the bottle full. Cork tight and let stand for three weeks ; then pour off into another bottle and keep to flavor mint sauce, etc.

76 Pepper Vinegar—Tarragon Vinegar.

Fill a quart bottle with small peppers, either green or ripe ; put in two tablespoonfuls sugar and fill with good cider vinegar.

Tarragon vinegar can be made after the above recipe, only substituting three ounces of tarragon leaves (to be bought of first-class grocers) for the peppers. The article recommended is *Vinagre Estragone*, prepared in Bordeaux.

77 Maitre d'Hotel Butter.

Mix butter the size of an egg, the juice of half a lemon, and two or three sprigs of parsley, chopped very fine ; pepper and salt all together. Spread this over any broiled meat or fish when hot ; then put the dish into the oven a few moments to allow the butter to penetrate the meat.

78 Dutch Sauce—For Fish (Sauce Hollandaise).

One half teaspoonful of flour, two ounces of butter, four tablespoonfuls of vinegar—tarragon vinegar is best—yolk of two eggs, juice of half a lemon, salt to the taste. Put all the ingredients except the lemon juice into a stewpan. Set it over the fire and stir constantly until it heats (but not boils). Add the lemon.

79 Sauce Tartare (A Cold Sauce).

We take from Mrs. Henderson this recipe: To a scant half pint of Mayonnaise sauce, made with the mustard added, mix in two tablespoonfuls of capers, one small shallot (a quarter of an onion is a poor substitute), two gherkins or two ounces of cucumber, and one tablespoonful of parsley, all chopped very fine. This sauce will keep a long time bottled and corked, and is delicious for fried fish, fried oysters, boiled cod-fish, cold tongue, or salads.

80 Mushroom Sauce.

Take a ladleful of stock, free from grease, from the stock-pot, add to it part of the juice from the can of mushrooms; thicken it with a little flour and butter mixed, add pepper, salt, and a few drops of lemon juice; now add the mushrooms. Let them simmer a few minutes. Pour the sauce over the fillet of beef and serve.

81 Fish Sauce (Grand Hotel, Paris), Sauce Hollandaise.

Place in a saucepan the yolks of six eggs, and a little pepper; put them in a vessel of hot water, or over a very slow fire. Stir quickly, adding, little by little, one pound of the

freshest butter to every six eggs. When the butter is melted and mixed, pass through a sieve; add the juice of a lemon, or a little vinegar. To keep it hot, return the saucepan to the vessel of hot water.

82 Bread Sauce.

Two slices of stale bread without any crust; put them into a saucepan with two small onions, eight or ten pepper corns, and cold water enough to cover.

B E E F.

83 Roast Beef.

Wash the joint and wipe it dry ; then place it on a pan, with the fat and skin side up ; put into a hot oven, and when the heat has started enough of the oil of the fat to baste with, open the oven, and drawing the pan toward you, take up a spoonful of the grease and pour over the meat for a few times, closing the door immediately ; this should be repeated four or five times during the process of roasting. When nearly done sprinkle with salt, and baste. Have ready a warm platter, and when the meat is dished drain off the grease, carefully keeping back the rich, brown juice which has exuded from the meat.

This remaining gravy leave in the pan, placing it on the stove and adding about a gill of water, or soup stock, let it come to a boil and then pour it over the meat. If a made gravy is preferred, more water should be added and a little flour. Salt hardens and toughens meat, therefore in beef and mutton it should not be put on till it is cooked. It is also necessary to have the oven hot in order that the heat may quickly sear the surface, which will prevent the juice from escaping. It is obvious, if water is put in the pan, this quick searing cannot be effected ; water cannot be raised above a certain temperature (its boiling point), while fat is susceptible of a much greater degree of heat, and, therefore, as a basting agent is preferable. Beef roasted before a fire has a flavor inexpressibly finer than that done in an oven.

[We recommend Yorkshire pudding to be cooked and eaten with roast beef.--ED.]

84 Fillet of Beef.

The fillet is the under side of the loin of beef, that portion from which porter-house steaks are cut. This under side or fillet is covered with skin or fat. Loosen the rib bones and leave a little of the fat on the opposite side, trim the thick sinewy skin carefully off. This operation is very simple, yet it requires great precision. Lard the beef with a fine larding needle and nice salt pork. After it is trimmed and larded, put it into a small baking pan, on the bottom of which is some chopped pieces of pork and beef suet, sprinkle some salt and pepper over it, and put a large ladleful of hot stock into the bottom of the pan, or it may be simply basted with boiling water. Three-quarters of an hour before dinner put it into the oven. Baste it often, supplying a little hot stock, if necessary.

85 Beef a la Mode.

Take the bone out of a small round of beef, cut some salt pork in strips, about the size of your two fingers, and the thickness of the beef; dip them in vinegar and roll them in the following seasoning: One grated nutmeg, one tablespoonful black pepper, one of ground cloves, one of allspice and two of salt; add parsley, thyme, sweet marjoram and summer savory; then cut openings about four inches apart all through the beef and insert them. Make a rich stuffing with bread crumb, etc., lay it over the top. Put the whole into a covered pan, pour over it half a pint of vinegar and let it stand in the oven for five hours. The addition of vegetables, one large onion, four carrots and two turnips, chopped fine, is a great improvement. Half an hour before serving skim off the fat, take up the round and vegetables, and add a little browned flour to the gravy; this is as delightful a dish as a turkey when it is no longer in season.

86 A la Mode Beef.

Take a round of beef, from three to four inches thick, and pound well, make as many incisions in the meat as possible, mix thoroughly blades of onions with ground cloves, salt and pepper, and into each incision, put two blades of onions with one long narrow strip of pork. When the roast is filled in this way pack tightly in a jar and cover with vinegar. Let stand two days, turning twice in that time. To cook it, put butter and pork in a covered pan, lay in the meat, add a little water to prevent burning. Cover closely and let it roast for four hours; season again with pepper and salt, and one pulverized laurel leaf, and dish when nicely browned. To make the gravy, add two tablespoonfuls of the vinegar in which the meat has been pickled to the liquid remaining in the pan, thicken with browned flour.

87 To Cook a Steak.

The choice of cut varies with the taste of a family—porterhouse, tenderloin, round or rump; the two latter require more beating with the steak beater to break the tougher fiber. Break somewhat the fiber of the meat by beating with the steak-beater; lay the gridiron over bright but not too hot coals; place the steak on it, turn in two minutes, then again in two minutes. Take up the steak and press it into some soft butter on a warm platter; turn and press the other side; now lay again on the gridiron and finish by turning once or twice. A folding gridiron expedites and simplifies the cooking of steak. When sufficiently cooked place the steak on a warm platter on which is some soft butter, considerable salt and a dash of pepper; turn and press. Serve instantly. It is better to have the gentleman of the house wait for his steak than have the steak wait for the gentleman—be snubbed for having a thing good rather than have it poor. We decline to give a receipt for frying steak.

To Boil Salt and Fresh Beef and Ham.

88 To Boil Pickled Beef.

Put on the fire in cold water ; let it simmer slowly, allowing fifteen minutes to every pound ; do not let it boil ; keep skimming or it will look dirty ; if it is left in the pot until the water is cold it will be much more tender.

89 Spiced Beef.

Take a piece of beef from the fore quarter, weighing ten pounds. Those who like fat should select a fatty piece ; those who prefer lean may take the shoulder clod, or upper part of the fore leg. Take one pint of salt, one teacup of molasses or brown sugar, one tablespoon of ground cloves, allspice and pepper, and two tablespoons of pulverized saltpetre. Place the beef in a deep pan ; rub with this mixture. Turn and rub each side twice a day for a week. Then wash off the spices ; put in a pot of boiling water, and, as often as it boils hard, turn in a teacupful of cold water. It must simmer for five hours, on the back part of the stove. Press under a heavy weight till it is cold, and you will never desire to try corned beef of the butcher again. Your pickle will do for another ten pounds of beef, first rubbing into it a handful of salt. It can be renewed and a piece kept in preparation every day. This is good to pickle tongues also.

90 Beef.

To pickle for drying or boiling, thoroughly rub salt into it and let it remain twenty-four hours, to draw off the blood; after which drain and pack as desired; have ready a pickle prepared as follows: For every one hundred pounds of beef, seven pounds of salt, one ounce of saltpetre, one quart of molasses, eight gallons of soft water; boil and skim well; when cold pour it over the beef; pieces designed for drying should be taken out in two weeks, and soaked over night, to take the salt from the outside. (See receipt for Pickling Beef and Pork.)

91 Remains of Roast Beef.

Take off with a sharp knife all the meat from the bones, chop it fine, take cold gravy without the fat, put it in the spider to heat; if you have not this, some of the water in which the bones were boiled; when it boils up, sprinkle in salt and put in the minced meat; cover it and let it stand upon the fire long enough to heat it thoroughly, then stir in a small piece of butter, toast bread, and lay in a dish, put the meat over it; serve hot.

92 Boiling Meat.

There is all the difference in the world between boiling meat which is to be eaten, and meat whose juices are to be extracted in the form of soup. If the meat is required as nourishment, of course you want the juices kept in. To do this it is necessary to plunge it into boiling water, which will cause the albumen in the meat to coagulate suddenly, and act as a plug or stopper to all the tubes of the meat, so that the nourishment will be tightly kept in. The temperature of the water

should be kept at boiling point for five minutes, and then as much cold water must be added as will reduce the temperature to one hundred and sixty-five degrees. Now if the hot water, in which the meat is being cooked, is kept at this temperature for some hours, we have all the conditions united, which give to the flesh the quality best adapted for its use as food. The juices are kept in the meat, and instead of being called upon to consume an insipid mass of indigestible fibers, we have a tender piece of meat, from which, when cut, the imprisoned juice runs freely. If the meat be allowed to remain in the boiling water, without the addition of any cold water to it, it becomes in a short time altogether cooked, but it will be also almost indigestible, and therefore unpalatable.

93 To Bake a Ham.

Most persons boil a ham, but a first-rate Virginia housewife tells us it is much better if baked properly. Soak it for an hour or more and wipe dry. Next spread it all over with a batter made of flour and water; put it into a deep pan with muffin rings or bits of oak wood under it to keep it out of the gravy. When fully done—it will take from five to seven hours—take off the skin and batter crusted upon the flesh side and set it away to cool, or glaze it by the following receipt:

94 Glazed Ham.

Beat the yolk of two eggs very light. Spread them all over your ham; then sift over fine cracker crumbs, and set in the oven to brown. Currant jelly may be used instead of yolks of eggs, and is very nice.

95 To Boil a Ham as it is Done at the Parker House, Boston.

A ham weighing ten or twelve pounds should be boiled six hours. Wash and scrape the ham well. Put it into cold water enough to cover it well and stir into the water a tea-cupful of weak lye. Let it come to a boil gradually; keep hot water ready to fill up the boiler as it evaporates. If it is to be eaten cold, have ready a large pan in which to put your ham, and cover it with cold water and let it stand an hour or two, or until it is cold. Take it up and remove the skin and ornament as you choose.

96 To Stuff a Boiled Ham.

To a pint of bread crumbs add a tablespoonful of butter, a nutmeg, a few cloves, a few grains of allspice, an onion chopped fine, thyme, parsley and summer savory, pepper and a little salt; mix all well together. The ham must be cold; make incisions all through—a steel not too blunt at point is good to use. In this press in the dressing well with the fingers. Glaze the ham with yolk of egg, sprinkle with bread crumbs, put in stove and brown.

VEAL.

97 To Roast a Leg of Veal.

Take out the bone of the joint; then fill it with a stuffing. (See receipt No. 116.) Bind tight with skewers and cord, sprinkle over with pepper and salt, put two or three slices of pork in the bottom of the pan, with a teacupful of water. Baste well and often. Let a leg weighing twelve pounds cook three hours. Just before it is done sprinkle over a little flour and rub over it a little butter.

For gravy, stir some brown flour in the pan in which the veal has been cooked, add a piece of butter size of a walnut, and a teacup of stock.

98 Veal Cutlets.

Veal cutlets should be cut one inch thick from the leg, divide into equal sized pieces, enough for a helping. Have ready a bowl of bread crumbs, seasoned with pepper, salt and a little summer savory, beat two eggs in a pie plate, dip the raw cutlets in the egg, crumb them well and lay into a frying-pan, containing a heaping tablespoonful of butter and the same of lard; when it is at a keen boil, over a bright fire, lay in your cutlet and fry quickly on one side until a bright brown, turn and fry on the other. Let them cook until *well* done. Lay the cutlets on a hot platter, add to the butter in the pan a tablespoonful of browned flour, and let heat until quite dark; then pour in gradually a teacupful of milk or cream, and scald to a glaze. Pour over the cutlets and serve promptly.

SWEET-BREADS.

99 Veal Sweet-breads

Spoil very soon ; the moment they come from the butcher's they should be put in cold water to soak for about an hour ; lard them or draw a lardoon of pork through the center of each one ; put into salt boiling water or stock and let boil for fifteen or twenty minutes ; throw them into cold water for only a few moments, they will now be firm and white ; remove carefully the skinny portion and pipes.—MRS. HENDERSON.

100 Sweet-breads, Stewed.

Wash carefully, remove all bits of skin and fatty matter, cover with cold water and heat to a boil ; pour off the hot water and cover with cold until the sweet-breads are firm. If liked, add butter as for frying before you put in the second water ; stir in a very little water the second time. When they are tender add for each sweet-bread a heaping teaspoonful of butter, a little chopped parsley, pepper, salt and a little cream. Let them simmer in this gravy for five minutes. Send to table in a covered dish with the gravy poured over them.

101 Sweet-breads, Roasted.

Parboil and put into cold water for fifteen minutes ; change to more cold water for five minutes longer ; wipe perfectly dry, lay them in a dripping-pan and roast, basting with butter and water until they begin to brown ; then withdraw them for an

instant, roll in beaten egg, then in cracker crumbs, and return to the fire for ten minutes longer, basting meanwhile twice with melted butter. Keep hot in a dish while you add to the dripping half a cup of hot water, some chopped parsley, a teaspoonful of browned flour and the juice of half a lemon. Pour over the sweet-breads and serve at once.

102 Sweet-breads, an English Method.

Wash the sweet-bread and remove all the adhering bits of skin, then soak in salt water for one hour, then parboil and skim, when half cooked take out and cut into small pieces, or, if you prefer, let it remain whole, and stew until tender, then add a bit of butter, a little salt; to your taste, a dust of pepper, and a teaspoonful of flour thickening. Boil up twice and pour over toast. Serve hot.

103 Broiled Sweet-breads.

Parboil and blanch by putting them first in hot water and keeping it at a fast boil for five minutes. Then plunging it into ice-cold water, a little salted. When the sweet-breads have lain in this ten minutes, wipe them very dry, and with a sharp knife split them each in half lengthwise. Broil on a clear, hot fire, turning every minute as they begin to drip. Have ready on a deep plate some melted butter, well salted and peppered, mixed with catsup or pungent sauce. When the sweet-breads are done to a fine brown, lay them in this, turning them over several times, and set covered in a warm oven. Lay toast upon a plate or chafing-dish and a sweet-bread on each, and pour the hot butter, in which they have been lying, over them, and send to the table.

104 Fried Sweet-breads.

Parboil them as just explained. Just before serving, cut them in even sized pieces, sprinkle over pepper and salt, egg and bread crumb them, and fry in hot lard. When done put them on a hot dish, turn out part of the lard, leaving about half a teaspoonful, pour in a cupful of milk thickened with a little flour; let it cook, stirring constantly, season with pepper and salt, strain and pour over the sweet-breads. Serve with green peas without sauce.

MUTTON AND LAMB.

105 Mutton and Lamb.

To roast a leg of mutton or lamb is a very simple process, requiring simply to be put in a pan, and thoroughly basted and seasoned, baking twelve minutes for every pound of lamb, and fifteen for every pound of mutton.

106 To Boil a Leg of Mutton.

Plunge the mutton into boiling water and let it scald fifteen minutes for every pound; in extremely cold weather, allow half an hour extra boiling. Serve with drawn butter, and nasturtions or capers.

107 Fore Quarter of Lamb, Roasted.

Have your butcher take out carefully the shoulder blade and fore leg. Stuff the cavity; close with a skewer or sail needle and twine; cook eleven minutes to the pound, basting often. Make a gravy by adding a little browned flour and half a teaspoonful of Harvey's sauce to the drippings and bastings left in the pan. Serve with mushroom pickles and boiled spinach.

108 Fore Quarter of Lamb, Broiled.

This is the most delicious method of cooking lamb. Choose a young and tender, but small forequarter ; have it well nicked by the butcher, and forty minutes before dinner place it on the gridiron over bright, but not too hot coals ; every ten minutes baste it on both sides with a bit of butter and turn on the gridiron ; send it to table just off the fire and well buttered ; it will make its own gravy ; it should be done thoroughly, that is, past the pink color demanded by French cooks, but not enough to dry the natural juices of the meat.

P O R K .

109 Leg of Fresh Pork, Roasted.

Score in crossed lines a leg of pork ; run the knife around the bone until it is loosened, take out the bone and fill the place with a rich stuffing made of stale bread, seasoned with butter, salt, pepper and onion ; take a few stitches to prevent the stuffing from coming out ; put it on the spit and baste it with fresh butter (it is more delicate than lard). Fresh pork requires longer cooking than any other meat. Serve with hot apple sauce and Irish potatoes ; cut in quarters and fried. It will take from three to four hours to cook, according to size.

110 Pork Spare Ribs

Are best well broiled over a slow fire and served with hot apple sauce.

111 Pork Tenderloins

Are either fried or broiled. In either case they require to be very thoroughly done and served without gravy, simply adding a tablespoonful of vinegar to the dripping from the gridiron or in the pan.

112 To Broil Salt Pork.

Soak some thin slices of salt pork in milk for two or three hours, lay on the fine double gridiron and turn quickly, so as not to scorch ; this makes a delicious supper dish if cooked

and eaten promptly. It should not be taken off the coals till the family are seated at the table. Serve on a very hot dish.

113 To Fry Salt Pork.

Salt pork is greatly improved by soaking it in milk two or three hours, then rolling it in Indian meal before frying.

114 To Bake Salt Pork.

Let it soak over night in skimmed milk, then bake like fresh pork.

115 Pork and Beans.

One quart of beans soaked over night in tepid water, in which has been dissolved one teaspoonful of soda. Early in the morning pour this water off, add two quarts of boiling water and half a teaspoonful of soda, boil the beans two hours, until the skin cracks. Then drain, put into a bean pot, or large tin or earthen dish, in the center of which is a pound of salt pork scored in small squares. Let the beans come up to the level of the rind of the pork, pour over this one quart of boiling water, in which two tablespoonfuls of molasses have been stirred. Cover and bake slowly from two to four hours. If necessary you may add a teacup more of boiling water.

POULTRY AND GAME.

116 Turkey and Chicken Stuffing.

Three teacups of grated bread-crumbs (no crust and not a drop of water), one cup finely chopped suet, two-thirds of a cup chopped parsley, a tablespoonful of sweet marjoram and summer savory, one-half teaspoonful of pepper, one teaspoonful of salt, one or two eggs, beaten.

117 To Roast a Turkey or Chicken.

In England and on the continent, neither a turkey nor chicken is stuffed ; but not only is the stuffing nice in itself, but it gives as well as preserves a fine flavor to the fowl. After drawing, washing, drying and singeing a fowl, stuff it according to the above recipe, craw and body ; truss it well, tying down the legs and fastening the wings. Put into a dripping pan (or onto a spit) the bird thus prepared, and let it cook till thoroughly done, but not dry. A fourteen-pound turkey will take three full hours ; a ten-pound turkey will do in two. Save the giblets, consisting of liver, gizzard, and heart, boil until tender, and mince fine. When you take up your turkey add a little browned flour to the gravy in the pan, some hot water, and the minced giblets, a few sprigs of parsley about the dish adds greatly to its appearance. Many persons like fried sausages, or fried oysters, laid about the dish, and served with each helping.

118 To Boil a Chicken or Turkey.

It is not every housewife who knows how best to boil a chicken. Plain, artless boiling is apt to produce a yellowish, slimy-looking fowl. Before cooking, the bird should always be well washed in tepid water and lemon juice, and to insure whiteness, delicacy and succulence, should be boiled in a soup of flour and water; after being put in the boiling water should be allowed to simmer slowly. This method is very effectual in preserving all the juices of the fowl, and the result is a more toothsome and nourishing morsel than the luckless bird which has been "galloped to death" in plain boiling.

119 Escaloped Turkey.

Take the remains of cold turkey, from which remove all the bones and gristle; chop the meat in small pieces. Place in an earthen dish a layer of powdered cracker, moistened with milk; then add a layer of turkey seasoned with pepper and salt, then another layer of powdered cracker, and then one of turkey, and so on until the dish is filled; over that pour the gravy you may have left, or a little hot water and butter. Finish the top with the powdered cracker, moisten with a beaten egg and sweet milk, bake one hour. Cover the dish for the first half hour, that the top may not become too brown.

120 Prairie Chickens, Partridges and Quail.

Clean nicely, using a little soda in the water in which they are washed; rinse them and drain, and fill with dressing, sewing them up nicely, and binding down the legs and wings with cord. Put them in a steamer and let them cook ten

minutes. Then put them in a pan with a little butter, set them in the oven and baste frequently, until of a nice brown. They ought to brown in about thirty-five minutes. Serve them in a platter with sprigs of parsley alternated with currant jelly.

121 A Nice Way to Cook Pigeons.

Stuff the birds with a rich bread dressing; place compactly in an iron or earthen dish; season with salt, pepper and butter (or if you like best thin slices of salt pork over the top), dredge thickly with flour and nearly cover them with water. Then put over a closely fitting plate or cover, and place the dish in a moderate oven, from two to four or even five hours, according to the age of the birds. If the birds are *old* and *tough* this is the best way they can be cooked, and they may be made perfectly tender and much sweeter than by any other process. If the gravy is insufficient add a little water before dishing.

122 To Pot Birds.

Prepare them as for roasting. Fill each with a dressing made as follows: Allow for each bird of the size of a pigeon one-half of a hard boiled egg, chopped fine, a tablespoonful of bread crumbs, a teaspoonful of chopped pork; season the bird with pepper and salt; stuff them, lay them in a kettle that has a tight cover. Place over the birds a few slices of pork, add a pint of water, dredge over them a little flour, cover and put them in a hot oven. Let them cook until tender, then add a little cream and butter. If the sauce is too thin, thicken with flour. One pint of water sufficient for twelve birds.

123 Quail on Toast.

After the birds are well cleaned, cut them open on the back, salt and pepper them, and dredge them very lightly with flour. Break them down so they will lie flat, and broil them on a gridiron, or place them in a pan with a little butter and a little water in a hot oven, covering them closely for awhile, until about done. Then take them up and place in a spider on top of the stove, and let them fry a nice brown. Have ready slices of baker's bread well toasted and slightly buttered. The toast should be broken down with a carving knife to make the crust tender; on this place your quails. Make a gravy of the drippings in the pan, thickened very lightly with browned flour, and pour over each quail. The quails should only be allowed to fry just long enough to brown nicely, and not long enough to dry out; five minutes ought to be sufficient.

124 Fricassee Chicken, No. 1 (French Style).

Cut up a young chicken (even a grown one, if young and tender, will do), flavor well, put in a frying-pan one tablespoonful of hot lard, cut up a small onion, let it fry with the chicken, adding salt, red and black pepper. Do not cook entirely done, and be careful not to scorch; then pour into the frying-pan enough boiling water for the chicken to stew, which let it do slowly for an hour, and just before taking off add some chopped parsley.

125 Fricassee Chicken, No. 2.

Cut up, wash and dry a pair of chickens, put into a stew-pan a tablespoonful of butter, let it boil; lay the chickens into this and shake them about, turning them and giving each

piece a little *glazed* look ; then add water enough to cover the fowls and let stew slowly from forty minutes to an hour. Just before serving let it come to a keen boil and stir in a teacupful of milk or sweet cream, in which a heaping tablespoonful of flour has been stirred. Let it cook five minutes and pour into a dish over which some freshly baked powder biscuits have been opened and spread. Season with salt and pepper.

126 Escaloped Chicken.

Cold chicken, chiefly the white meat, one cup of gravy, one tablespoonful of butter and one egg well beaten, one cup of fine bread crumbs, pepper and salt. Take from the chicken all gristle and skin, and cut, not chop, into pieces less than half an inch long. Have ready the gravy, or some rich drawn butter in a saucepan on the fire. Thicken it well, and stir into it the chicken; boil up once, take it off and add the beaten egg; cover the bottom of a buttered dish with bread crumbs, pour in the mixture and put another thick layer of crumbs on top, sticking butter all over it. Bake to a delicate brown in a quick oven. Turkey may be used instead of chicken, also veal.

127 Chicken Pie, No. 1.

Stew until tender two chickens in just enough water to stew them. Make a nice crust, line a deep dish with it; when the chickens are done remove all the bones; put the chickens in the dish in which they are to be baked; thicken the gravy with a little flour and cream; add a can of oysters; season with salt, pepper and butter; cover the pie with a crust, and bake quickly. This is very nice.

128 Chicken Pie, No. 2.

Stew two chickens till tender ; take out all the large bones, leaving only the wing and second joint of the leg. Make a rich crust and roll thicker than ordinary pies. Line the bottom of the dish with a plainer under crust, lay the chicken in, season well with salt and pepper, pour over this about three teacupfuls of a rich gravy, made from the water in which the fowls are boiled, a teacup of cream and a heaping table-spoonful of flour braided with butter, and well scalded. Cover with rich paste and bake three-quarters of an hour. Many persons like three hard-boiled eggs cut in with the chicken.

129 Rice and Chicken Pie, No. 3.

Boil a pint or more of rice ; stir in a teaspoonful of butter, a little milk, two eggs and a little salt. Fricassee two chickens. Cover the bottom of a long dish with rice, then a layer of chicken, and so on until it is full. Save out some of the gravy of the fricassee to eat on the rice. Cover the whole with the yolk of an egg and brown it. Curry may be put into the chicken if liked. One chicken makes a good sized dish.

130 Chicken Jelly.

Boil the chicken until tender, cut with a knife fine, put it in a dish, or mold ; season with salt, pepper, a little summer savory, and a teaspoonful of vinegar ; boil the bones in the broth awhile and pour over. When cold it will turn out.

131 Brunswick Stew.

Two chickens, whole, nine quarts of water ; boil till tender, take out skin and bones, chop fine and return to kettle, adding six potatoes previously soaked an hour in cold water and chopped very fine, also one pint of sweet corn, one quart of tomatoes ; boil two hours. Before dishing, add two hard-boiled eggs chopped fine, and one in slices, a piece of butter the size of a hen's egg, fourteen hard crackers, a little salt, very little red pepper, and three teaspoonfuls of Worcester-shire sauce. To be served like soup.

VEGETABLES.

132 Potatoes a la Maitre d'Hotel.

Boil and peel the potatoes and let them become cold. Then cut them into rather thick slices. Put a lump of fresh butter into a stewpan, and add a little flour—about a teaspoonful for a middling sized dish. When the flour has boiled a little while in the butter, add by degrees a cupful of broth or water. When this has boiled up, put in the potatoes with chopped parsley, pepper and salt. Let the potatoes stew a few minutes, then take them from the fire, and, when quite off the boil, add the yolk of an egg, beaten up with a little lemon juice and a tablespoonful of cold water. As soon as the sauce has set, the potatoes may be dished up and sent to table.

133 Boiled Potatoes.

Potatoes in the spring begin to shrivel and should be soaked in cold water several hours before cooking. Put them over the fire in cold water (without salt), and when done drain off the water, returning them to the fire for a minute or two, but not long enough to endanger burning; then throw in a little salt, take hold of the handle and toss the kettle in such a way that the potatoes will be thrown up and down. When they look white and floury they are ready to dish for the table. New potatoes should always be put into boiling water, and it is better to prepare them only just in time for cooking.

134 Fried Potatoes.

Pare and slice the potatoes thin—if sliced in small flakes they look more inviting than when cut in larger pieces—keep in ice-water two or three hours—then drain them dry, or dry them on a crash towel, and drop them into boiling lard; when nearly done take them out with a skimmer and drain them. Let them get cold, and then drop them again into boiling lard, and fry until well done. This last operation causes them to swell up and puff out; sprinkle with salt, and serve hot—our receipt says; but many like them cold as a relish for tea or with cold meats.

135 Saratoga Potatoes.

Peel good sized potatoes and cut as thin as your cabbage cutter will slice them, and throw into cold water. After soaking an hour wipe them dry, and drop into boiling lard till a light brown. Skim them out into a colander and sprinkle with salt while hot. A wire basket is better to boil in, if you have it.

136 Potato Puff.

Stir two cupfuls of mashed potatoes, two tablespoonfuls of melted butter and some salt to a light, fine and creamy condition; then add two eggs, well beaten (separately) and six tablespoonfuls of cream; beat it all well and lightly together; pile it in a rocky form on a dish; bake it in a quick oven until nicely colored; it will puff up quite light.

137 Creaming Potatoes.

Slice cold boiled potatoes very thin, have ready a saucepan of boiling milk, in which place the potatoes, with salt, a good

sized piece of butter, and while boiling, thicken with flour, mixed with water, stirring until delicate and creamy—when ready dish for the table. The goodness of this dish depends much upon catering; just when ready; ten minutes being sufficient time to prepare it.

138 Potato Puff.

Two cups cold mashed potatoes, three tablespoonfuls of melted butter, beaten to a cream; add two well beaten eggs, one cup cream or milk; pour in a deep dish, and bake in a quick oven.

139 Spring Vegetables and How to Cook Them.

In March and April salsify, or oyster plant, is a pleasant change from boiled turnips and cabbage, and can be prepared in various ways.

First way: Grate a bunch or two of salsify as you would horse-radish, add a raw egg beaten, and a little bread crumbs or flour, and fry in a frying-pan, as you would oysters. Parsnips prepared in this way, are extremely nice.

Second way: Cut your salsify into round lozenges, parboil; throw it into a frying-pan with a little butter, and heat through, but do not fry brown; turn over this enough soup stock, or the boilings from steak or other bones, to cover it; thicken with a little flour and butter braided together, add pepper and salt, and you have a nice dish.

140 Oyster Plant.

Scrape the roots, dropping each into cold water as soon as cleaned. Exposure to the air blackens them. Cut in pieces an inch long, put into a saucepan with hot water to cover

them, and stew until tender. Turn off the water and add soup stock or milk enough to cover them. Stew ten minutes after this begins to boil; put in a great lump of butter cut into bits and rolled in flour. Boil up once and serve.

141 Fried Salsify or Mock Oysters.

Scrape the roots thoroughly and lay in cold water ten or fifteen minutes. Boil whole until tender, and when cold mash with a wooden spoon to a smooth paste, picking out all the fibers. Moisten with a little milk, add a tablespoonful of butter, and an egg and a half for every cupful of salsify. Beat the egg light. Make into round cakes, dredge with flour and fry brown.

142 Cooking Carrots.

Cut the carrots in small pieces and stew in a little water till tender; pour off what water is left; put in milk enough to make a sauce, and a good lump of butter rolled in flour; boil up again all together, having added salt and pepper to taste. Celery is excellent prepared in the same way.

143 Potato Fritters.

Mash and rub through a colander six good boiled potatoes; add a little salt, two tablespoonfuls of sweet milk or cream, two tablespoonfuls of flour, one egg and the yolks of two others; beat the reserved whites to a stiff froth, and stir it into the other ingredients, after they are well mixed. Have ready a spider of hot lard, and drop by the spoonful, and boil as other fritters. This is a delicious breakfast dish.

144 Potato Croquettes.

Stir two tablespoonfuls of melted butter into two cupfuls of cold mashed potatoes till it is light ; add two beaten eggs, one teacup of milk ; make into rolls, roll in beaten egg, and then in bread crumbs, and then boil in a wire basket in hot lard. When brown, take them out and let them drain a few minutes. Serve on a folded napkin on a platter. To test the lard, if hot enough, put in a piece of bread ; if it browns immediately, it is all right. This rule should be observed in frying all varieties of croquettes.

145 Asparagus.

While this vegetable is sold on the market at such an extravagant price, it is well to know how to make all of it available. Cut off the green ends, then chop the remainder of the stalk into small pieces, as you would string beans ; boil these until they are thoroughly tender, and add the green part a few minutes before serving. Have ready some toasted bread, season with salt, pepper and butter, having water enough to moisten the toast. Or, if preferred to keep the bunches whole, set them on end in a small saucepan, leaving the green above water, and boil till the white part is tender. The steam meantime will cook the tops sufficiently.

Asparagus should be boiled in fresh water, and when thoroughly cooked taken out, salted, laid lengthwise upon a piece of toast in a deep dish ; pour over a sauce for asparagus, made after this fashion : Take equal parts of flour and butter, a tablespoonful of each ; mix thoroughly, add water and a little salt ; cook in a stewpan ; when done remove from the fire, and stir in the beaten yolk of an egg. Some persons cut asparagus into inch-long pieces, but a genuine "*bon vivant*" prefers to eat only so much as glides off into his mouth from the four-inch-long stalk.

146 Radishes.

Prof. Blot says cut off the root and all the leaves, *but the center one*, or stalk. This should always be left on and eaten, as it contains an element which assists in the digestion of the radish. Split the radish up into stems, and leave whole at the top; serve in fresh ice water.

147 Spinach.

To a peck of well washed and picked spinach take a gallon of water and three even tablespoonfuls of salt; boil for ten minutes or a trifle more, until tender, drain on a sieve, press a little with your hands or butter-ladle to extract the water; chop it up fine, put it in a stewpan with a quarter of a pound of butter, a teaspoonful of salt, a half a teaspoonful of pepper, one tablespoonful of vinegar, and one or two of broth or beef stock; set over a bright fire for a few moments, stirring well; lay slices of cold hard-boiled eggs over it in the vegetable dish.

148 Tomatoes.

Plain stewed tomatoes perfectly done and seasoned with salt and pepper, need only a large lump of butter added, although it is quite common to stir in half a teacup of bread or cracker crumbs.

149 Escaloped Tomatoes.

Peel and cut across the tomato in slices a quarter of an inch thick, lay layers of tomato, then sprinkling of fine bread crumbs seasoned with pepper and salt, then bits of butter; repeat and end with bread crumbs and butter; bake an hour and a quarter.

150 Baked Tomatoes.

One quart of fine smooth tomatoes, one cup of bread crumbs, one small onion minced fine, one teaspoonful of white sugar, one tablespoonful of butter, melted, cayenne and salt, one-half cup good broth. Cut a piece from the top of each tomato, with a teaspoon take out the inside, leaving a hollow shell, chop the pulp fine, mix the crumbs, butter, sugar, pepper, salt and onion. Fill the cavities of the tomatoes with the stuffing, replace the tops, pack them in a baking dish, and fill the interstices with stuffing. Pour the gravy also into these; set the dish covered in an oven, and bake half an hour before uncovering, after which brown lightly and send to the table in the baking dish.

151 Stuffed Tomatoes.

Choose large tomatoes; do not skin them, but scoop out a small place at the top, which fill with a stuffing made of bread crumbs, minced onion, cayenne and salt; first fry the onions in a little butter, add the bread crumbs, moistened with a little water or stock, and seasoned with a very little cayenne pepper and enough salt. Fry them a moment; then fill the cavities, allowing the stuffing to project half an inch above the tomatoes and smooth it over the top. Bake.

152 Succotash.

Cut the corn from a dozen ears of corn, being careful not to cut into the cob. Boil one pint of Lima beans in three quarts of water two hours; boil also, the cobs, as they contain much saccharine matter, with the beans. Take out the cobs and put in the corn. Just before taking up, mix quarter of a pound of butter with two tablespoonfuls of flour, some salt and pepper. A cup of good cream is a great improvement. Let your corn boil only twenty minutes.

153 Green Corn.

Cut the center of kernels through lengthwise with a sharp knife; scrape the inside out with the back of the knife; put over and boil with a very little water. After cooking ten minutes, add milk, salt, a very little sugar, and plenty of butter, and let boil gently for five or ten minutes more.

154 Corn Oysters, No. 1.

One dozen grated ears of sweet corn, three tablespoonfuls of cream, two do. of flour, one do. of melted butter, one egg well beaten; mix and bake in small cakes on a griddle. These are very nice for tea when made from cold boiled ears of corn left over from dinner.

155 Corn Oysters, No. 2.

One teacup of milk, two eggs, two heaping tablespoonfuls of flour and a pinch of salt. Beat all well together and with this stir the corn cut from one dozen ears or more, according to the size, enough to make a thick mass, having just batter enough to bind it together. Drop it by the tablespoonful into a frying-pan with enough hot butter or drippings to keep it from burning. Serve on a platter, hot.

156 To Boil Turnips.

Peel, slice and boil three quarts of turnips till tender, then drain and mash as you would potatoes; put one teacup of cream with a teaspoonful of salt into a stewpan, pour the mashed turnips into it, mix well, and let stew for twenty minutes or half an hour; then add a tablespoonful of butter.

157 Egg Plant.

Slice the egg plant about half an inch thick, parboil in salt and water for about a quarter of an hour; then take out and fry in part butter and part lard. These are nice also, when each slice is dipped in beaten eggs and bread crumbs, and then fried.

158 Boiled Cauliflower.

To each half a gallon of water allow one heaped teaspoonful of salt. Choose cauliflowers that are close and white. Trim off the decayed outside leaves, cut the stalk off flat at the bottom. Open the flowers a little to remove the insects, and let lie in salt and water with the head down, for an hour before cooking; then put them into fast boiling water with the addition of salt as above. Skim well and boil till tender. Serve with melted butter or delicate drawn butter poured over.

159 To Stew Cabbage.

Parboil in milk and water and drain it, then shred it, put it into a stewpan with a small piece of butter, a small cupful of cream, and seasoning, and stew tender.

160 Cabbage Jelly.

Boil a cabbage in the usual way, and squeeze it in a colander till perfectly dry, then chop fine; add a little butter, pepper and salt; press the whole very closely into an earthenware mold, and bake one hour, either in an oven or in front of the fire.

161 Cold Slaw.

Sprinkle a quart of finely chopped cabbage with salt, and let it stand an hour; drain off the brine into a saucepan; pour half a pint of strong vinegar, a piece of butter (size of a hickory nut), a teaspoonful of strong mustard (after it has been stirred with water), and half the same of pepper; when it boils stir in two well-beaten eggs, and three tablespoonfuls of sweet cream; pour hot on the cabbage, and have it cold when it is to be served. A very delicious relish with meats.

YEAST, BREAD AND BISCUIT.

162 Old School Presbyterian Yeast.

Boil two good handfuls of *good* hops in three quarts of water. Strain. When cool stir in one quart of flour, one cup of sugar, and a handful of salt. Cover this in a stone jar, and let it stand three days in a warm place, stirring it occasionally. On the fourth day add one quart of nicely mashed potatoes. Let it stand until the day following, when it will be ready for use. A small teacup is sufficient for five loaves of bread.

This yeast, which has proved most reliable, needs nothing to start it, as it is self-raising, and if kept in a cool place will keep six weeks in the summer, and three months in cold weather.

It does not foam as do other kinds of yeast, so that one who had not used it would think it worthless, but if once used its excellency will not be doubted.

In making bread, a tablespoonful of white sugar to a quart of flour is a great improvement to all kinds of bread.

163 Joanna's Yeast.

Peel and wash five good sized potatoes, and boil in two quarts of water, then mash and add two small cups of flour, a handful of salt, and half a cup of sugar, white or brown; add potatoes and flour together, and mix slowly in the scalding water in which the potatoes were boiled, and strain all

through the colander. Then add the sugar, salt, and a cup of yeast, baker's or home-made, or a yeast cake; keep in a warm place until it rises, and then put away in an earthen crock.

Bread made with the above yeast. Sift two quarts of flour and add a little salt, boil three or four potatoes and mash in three pints of water and stir in with a cup full of yeast. Keep in a warm place over night.

164 Hop Yeast.

Of pressed hops, break up fine about enough to make a teacupful; boil them in one quart of water for half an hour. At the same time boil in another kettle ten or twelve potatoes (peeled) in a quart of water; when thoroughly done mash the potatoes and pour the water back over them. If the water is boiled away restore the quantity. Have ready two quarts of sifted flour; strain the hop water on to it, and add the potato gruel; when lukewarm put in a teacupful of good yeast, or a yeast cake, and a little salt. After it is thoroughly light it should be kept in a stone jug or jar in a cool place.

165 Mrs. Isham's Potato Yeast.

Pare four potatoes and boil in one quart of water, when done mash them fine, and pour on them the water in which they were boiled, one teaspoonful of salt, one-half cup of brown sugar. When cold add half a teacupful of baker's yeast. Put in a warm place to rise.

166 Esther's Bread.

To make the yeast: Take ten or twelve potatoes from the dinner pot, wet two teacupfuls of flour with two cups of boiling potato water, add half a teacup of white sugar and one heap-

ing tablespoonful of salt ; raise twenty-four hours with a Twin Brothers or Capitol Yeast Cake. This will last a week or ten days. One cup and a half is enough for four loaves of the bread. Scald skim milk ; when cool enough sponge your bread at night ; in the morning work it well, let it rise, then put it in the pan and let it rise again ; bake in a quick oven.

167 To Sponge Bread.

Sift four quarts of flour into a deep pan, sprinkle a dessert spoonful of salt over it. Make a hole in the center and add by degrees three pints of luke-warm water or skim milk ; stir the flour into this till it reaches the consistency of a very thick cream ; add one and a half cups of Esther's yeast, or one cup of Joanna's yeast, or two yeast cakes, or five cents' worth of compressed or German yeast, or three cents' worth of bakers' yeast, or two tablespoonfuls of brewers' yeast. German and brewers' yeast requires but two hours, the others all night, to raise them.

168 Brown Bread.

One quart of corn meal, one pint of rye or Graham flour, one quart of sour milk, one teacup of molasses, and one teaspoonful of soda. Steam four hours, or bake one hour. This quantity will make two loaves.

169 Corn Bread.

One quart of Indian meal, two ounces of butter, as much warm milk as will make a stiff batter, four eggs, a little salt. Beat the whole well together, and bake in shallow tins in a moderate oven.

170 Mrs. A.'s Corn Bread.

Two cupfuls of corn meal, two cupfuls of flour, one cupful of sweet milk, one cupful of sour milk, one-half cupful of sugar, two eggs, one tablespoonful of melted butter, one teaspoonful of soda, and a little salt.

171 Phillis' Corn Bread.

One pint of sour milk, one-half pint of sweet milk, one teaspoonful of saleratus, one teaspoonful of salt, one tablespoonful of lard or butter. White Indian meal stirred in to make a batter thick as for muffins. If the meal is perfectly sweet stir it in dry. If not, scald it first.

172 French Bread.

Mrs. Henderson, in her "Practical Cooking," gives this recipe which we copy in full, although it is very like the old Southern snap bread: Put a heaping tablespoonful of hops and a quart of water over the fire to boil. Have ready five or six large, freshly boiled potatoes, which mash fine; strain the hops, now put a pint of the boiling water in which the potatoes were cooked over three cupfuls of flour; mix in the mashed potatoes, then the quart of strained hop-water hot, a heaping teaspoonful of sugar and the same of salt; when this is lukewarm, mix in one and a half Twin Brothers yeast cakes that have been softened in a little warm water. Let this stand over night in a warm place.

In the morning a new process is in order. First, pour over the yeast a tablespoonful of warm water in which is dissolved half a teaspoonful of soda. Mix in lightly about ten and a half heaping teacupfuls of sifted flour. No more flour is added to the bread during its kneading. Instead the hands

are wet in lukewarm water. Now knead the dough, giving it about eight or ten strokes ; then taking it from the side next to you pull it up into a long length, then double it, throwing it down snappishly and heavily. Wetting the hands again, give it the same number of strokes or kneads, pulling the end towards you again and throwing it onto the part left in the pan ; continue this process until large bubbles are formed in the dough. It will take half an hour or longer. The hands should be wet enough at first to make the dough rather supple. If dexterously managed it will not stick to the hands after a few minutes, and when it is kneaded enough it will be very elastic, full of bubbles and will not stick to the pan ; then put the pan away again in a warm place to rise. This will take one or two hours. Now comes another new process : Sprinkle plenty of flour on the board and take out lightly enough dough to make one loaf of bread, remembering that French loaves are not large nor of the same shape as the usual home-made ones—draw it long so as not to spoil the grain of the bread, and with the rolling-pin roll it slightly out in the middle ; take these middle flaps and fold, first one and then the other, into the center of the dough, draw it out long, turn the dough completely over and draw it long into the conventional shape. Turn a large dripping pan bottom side up, sprinkle plenty of flour on it upon which lay this and the succeeding loaves a little distance apart. Set the pan by the fire again to rise yet another twenty-five or thirty minutes longer ; then bake.

173 Ways of Baking Graham Flour.

By this time everybody knows how to make Graham “gems” by the usual method, which is simply to stir the batter just a little stiffer than griddle-cake batter, and bake quickly in a very hot oven. One thing is certain, the thinner

the batter the hotter must be the oven. It is also the case that gems mixed with water require a hotter oven than those mixed with milk. So, if you can not have a very hot oven, either make the mixture of simple Graham flour and water quite thick, or mix the flour with milk. Skimmed milk is good enough, though new or creamy milk makes the bread more "short," of course. Have the gem pans very hot (I set them in the oven before filling them), and then a scrap of cloth with the least bit of butter upon it, rubbed over the irons, will prevent the gems from sticking.

Housekeepers who have no gem-pans can make very nice warm Graham bread for breakfast in several ways. Make a dough of flour and sweet milk (skimmed or creamy as you prefer or find convenient), stiff enough to roll out easily. Knead this a little, roll it an inch thick, and cut it into diamonds or cut off strips and make it into rolls with the hand, or roll it into rolls two inches in diameter, flattening them a little or not at all, as you choose; or roll the dough very thin and cut it into square crackers, pricking them well to prevent their puffing. Crackers are best with some cream in the mixing, and crackers require more kneading than diamonds and rolls, which are expected to be soft inside.

Any of these kinds of bread—diamonds, rolls, balls and crackers—are baked upon the grate in the oven, which should be wiped off clean. They will not stick to it, and will bake very fast. I recommend the crackers in particular. All these breads are sweeter and better, I think (and we all think so at our house), without salt, but most people prefer salt in the crackers.—*Hearth and Home*.

174 Graham Bread, No. 1.

One quart of Graham flour, three-quarters of a cup of yeast, one quart of water, warm, one cup of molasses. Let this rise

over night. Mix with wheat flour in the morning into a stiff loaf; let it rise a second time, afterwards put into loaves to rise for baking. Very good.

175 Graham Bread, No. 2.

Make the sponge as for white bread; then knead in Graham flour, only sifting part of it; add also two or three tablespoonfuls of molasses.

176 Graham Gems.

One pint of milk, one cup wheat flour, one cup of Graham flour, one egg, a little salt. Have the irons hot before using.

177 Steamed Loaf.

Two cups Indian meal, one cup flour, half-cup molasses, salt, one cup sweet milk, one of sour, teaspoon soda. Steam from three to four hours.

178 Light Biscuit.

With one quart of boiled milk when nearly cold, mix flour to form a thick sponge, add half a cup of good hop yeast, beat fifteen minutes. Let it rise four or five hours, or over night; then add two-thirds of a cup of shortening (butter and lard, half and half), two tablespoonfuls of sugar, and a little salt, stirring in the flour with a large wooden spoon until the dough cleaves from the spoon. Roll out to an inch or less in thickness; mold into cakes and let them stand in a warm place till thoroughly light. Bake in a quick oven. These are old-fashioned and excellent.

179 Parker House Rolls.

Scald a little more than a pint of milk, let it stand till cold ; two quarts of flour ; make a hole in the middle of the flour after rubbing into it a tablespoonful of lard or butter, then add a half teacup of yeast, a little sugar, salt, and the milk, and cover with the flour. Let it stand until morning, then work until smooth. When it is light roll out and cut with a pint pail cover ; rub it over with a little butter and lap over like a turnover, then let them and bake twenty minutes. They are splendid and never fail if the directions are followed.

180 French Rolls.

One pint of milk, one quart of flour, whites of two eggs, one tablespoonful of white sugar, a piece of butter the size of an egg. First take the milk and flour, with a tablespoonful of yeast, and make a sponge. If made of bakers' or home-made yeast, it can be set at night. When the sponge is light, add the other ingredients and set to rise again ; roll out to half an inch in thickness ; cut with an oval cutter ; bake in a quick oven.

TEA AND BREAKFAST CAKES.

181 Rusks.

One cup of yeast, one quart bowl of milk, three eggs, salt, one-quarter of a pound of butter, enough flour to mix not so hard as bread dough. Knead the biscuits in the hand from the pan without rolling out, to make them more soft and spongy.

182 French Breakfast Roll.

Take of good bread dough that is ready for its last rising what would make a large loaf of bread ; cut from this pieces of dough about the size for a good biscuit, roll it under your hand till it is round; flatten it a little and then let it stand on your molding board till the last of the rolls are finished; then let them remain five minutes "to prove." At the end of that time have a saucer of soft, nice lard ready. Dip the ball of your hand in the the lard, and press the whole weight of "the heel of your hand" across the center of each roll so as to dent it almost through. Then fold it over and place in a pan so that they do not touch ; let rise. Hop yeast will bring them up in an hour. They should then bake in twelve minutes.—*O'Neil's Receipt.*

183 Rusks.

Add to one quart of bread dough the beaten yolks of three eggs, half a cupful of butter, and one cupful of sugar; mix all well together. When formed into little cakes, rub the tops with sugar and water mixed. Then sprinkle over dry sugar.

184 Pie Paste Biscuit.

One pound of flour, three-quarters of a pound of butter. Wash the butter and add salt to the flour; mix with cold water, taking care not to get too wet. Cut the remainder of the butter into bits the size of a walnut, and roll them into the flour as thin as possible. Then roll the paste into a sheet and place the bits close together over it, dredge with flour, fold up and roll out again, and put on the remaining bits of butter, dredge and fold up as before; roll out thicker than for pie-crust, cut with a biscuit cutter and bake in a quick oven. These biscuits are nice to be eaten with salads, cold fowl or ham, and convenient, as they do not require butter.

185 Chrissie's Corn-Bread.

One cup white corn meal, one cup flour, one-half cup white sugar, one cup cream and one egg, or one cup half milk and half cream, and two eggs; one teaspoonful of soda, dissolved in hot water; two teaspoonfuls cream tartar, sifted in the flour; one saltspoonful of salt. Bake in two loaves, or several small tins.—*From "Breakfast, Luncheon and Tea," by Marion Harland.*

186 Corn Bread.

Three cups of flour, four cups of corn meal, one egg, two-thirds of a cup of molasses, one quart of sour milk, soda and salt; steam three hours, and bake half an hour. If you do not have sour milk, use sweet milk and baking powder.

187 Cream Biscuit.

One coffee cup sour cream, one do. sweet milk, one teaspoon cream tartar, one of soda, mix soft with flour, add salt. Bake in a quick oven.

188 Tea Biscuit.

One quart of flour, into which mix three heaping teaspoonfuls of baking powder; lard size of a hen's egg, rubbed into the flour, and salt; wet with milk or water to as soft a consistency as can be rolled out, then bake in a quick oven.

189 Muffins.

One quart of sweet milk, three pints of flour, two eggs, a piece of butter the size of an egg, a little salt, one-half of a cup of yeast. Let the batter rise three or four hours, and bake in muffin rings, on a griddle.

190 Water, or English Muffins.

Into a quart of lukewarm water stir half a teacup of good hop or potato yeast, a teaspoon of salt, a tablespoonful of butter, and flour enough to make a batter, or sponge, that will drop from the spoon. Set it in a warm place to rise; it will take from five to eight hours. Set over night for breakfast, and after breakfast for tea. Grease your muffin rings, put a tablespoonful of the batter in each ring and bake, turning as they require it. A griddle bakes nicer muffins than an oven.

191 Indian Muffins.

One quart of milk, eight eggs, one and a half cups of butter, one cup of flour, two cups of Indian meal, one teaspoonful of soda, two teaspoonfuls of cream of tartar, and a little salt; two teaspoonfuls of sugar. Beat well together and bake in muffin rings.

(This receipt is from a reliable source, but we can only recommend it to those who have eggs and butter in abundance.)

192 Corn Muffins.

One cup of Indian meal, two cups of flour, two cups of sweet milk, two eggs, a little salt, two teaspoonfuls of soda, four of cream of tartar. Have the iron-clads hot before putting in the batter, or bake in patty pans.

193 Sweet Muffins.

Three eggs, beaten separately, one-half cup of sugar, two cups of flour, one cup of sweet milk, two teaspoonfuls of baking powder. Bake immediately in muffin rings.

194 Burlington Muffins.

Boil and mash four potatoes, rub them into one quart of flour, add one tablespoonful of butter, a little salt, half a teacup of hop yeast or its equivalent in German yeast, four eggs, half a teaspoonful of fine sugar, three teacupfuls of milk; mix at night; drop the dough from a spoon into muffin rings on a pan, and set it to rise till morning; bake half an hour, or on a griddle, turning to bake both top and bottom.

195 Rice Muffins.

Two cups of milk, four tablespoonfuls of yeast, one tablespoonful of white sugar, two tablespoonfuls of melted butter, nearly a cup of well-boiled rice, four cups of flour, or enough to make a good batter, salt to the taste, one-quarter teaspoonful of soda dissolved in hot water, added just before baking. Beat the ingredients well together, set to rise for six hours or until very light; put into muffin rings, let it stand fifteen minutes, and bake quickly; eat hot.

196 Stirred Bread.

One pound of flour, one teaspoonful salt, one tablespoonful of yeast; mix with milk and stir thoroughly, and set to rise. It will take about three hours to be light. When light stir in one egg, beaten light, and one teaspoonful powdered sugar, put in the pans, let rise and then bake. One egg is really enough for two pounds of flour.

197 Sally Lunn, No. 1.

One pint of milk, one tablespoonful of baking powder, three eggs, one quart of flour, salt, one tablespoonful of butter.

198 Sally Lunn, No. 2.

Two eggs well beaten, the size of an egg of butter melted, one teaspoonful of salt, three teaspoonfuls of baking powder, two tablespoonfuls of sugar, two cups of sweet milk, flour enough to make a stiff batter; three tablespoonfuls of yeast instead of baking powder, and let rise for eight hours, are preferred by those who dislike the baking powder.

199 Good Ann's Receipt for Waffles.

A pint bowl of sour cream or buttermilk (I have known her in town to use *store* milk with about three ounces of butter in it, though, of course, the results were not quite the same), a pint bowl heaped with sifted flour, three eggs and a teaspoonful of soda, stirred well in a tablespoonful of hot water and then into the cream, and half a teaspoonful of salt. To be baked in an iron at just the right shade of heat (be sure and not have it too hot to start with); butter well and eat with powdered sugar, or sugar and cinnamon.

200 Waffles.

Four coffee cups of sweet milk, flour enough to make a thin batter. German or hop yeast; to raise they will require from breakfast till supper; at five o'clock stir in a piece of butter the size of an egg and three eggs; let rise and bake.

201 Three Receipts for Buckwheat Cakes.

1st. One pint of buckwheat; half pint of sifted corn meal; two level teaspoonfuls of salt; four tablespoonfuls of yeast; one and a half pints of lukewarm water (or one pint water and one cup of milk); beat well and set to rise over night.

2d. One pint cup of very fine oat meal, set to soak in the morning with one quart of water, into which two tablespoonfuls of yeast have been stirred; at night add one quart of buckwheat meal and one quart of water, three teaspoonfuls of salt; beat well and let rise till morning.

3d. One pint of buckwheat flour; three tablespoonfuls of yeast; one quart of lukewarm water. Stir well and let rise till morning.

If you use "a generator," and your cakes sour, add just before baking a half teaspoonful of soda dissolved in a quarter of a teacup of boiling water.

202 Rice Waffles.

One and a half pints of boiled rice; the same of flour; half a teacupful of sour milk, the same of sweet milk; one teaspoonful of soda; a teaspoonful of salt; three eggs; butter the size of a walnut.

203 Flannel Cakes.

One cup of sweet milk, one-half cup of yeast, whites of two eggs, two-thirds of a cup of butter, flour enough to make a thick batter; set to rise over night and in the morning add whites and butter. Bake in cups.

204 Pancakes.

Add enough flour to one quart of sour milk to make a rather thick batter. Let it stand over night and in the morning add two well beaten eggs, salt, and half a teaspoonful of soda dissolved in one tablespoonful of warm water. Bake immediately.

205 Pancakes with Bread Crumbs.

To two cupfuls of soaked bread crumbs add one cupful of flour or corn meal, one egg, and milk enough to make a thin batter. If the milk is sweet add a teaspoonful of yeast powder; if sour, half a teaspoonful of soda, dissolved in a tablespoonful of warm water.

206 Rice Pancakes.

One and a half pints of boiled rice, the same of flour, one-half teacupful of sour milk, one teacupful of sweet milk, one teaspoonful of soda, salt, three eggs, and butter the size of a walnut.

207 Wheaten Scones (Scotch).

Take from your bread *dough*, when light in the morning before it has been kneaded, bits of dough the size of your fist; roll each one out thin (less than half an inch in thickness and

the size of a breakfast plate in circumference), lay it on a *hot* but *dry* griddle—no grease whatever must be used; let it bake on one side, then turn and bake on the other; have a napkin warmed and lay the scone in it, covering, while a second scone is baking; when you have three baked fold your napkin close over them and send to table piping hot. Tear them open and butter. They are very nice.

MUSH, OATMEAL, RICE.

208 How to Make Mush.

Very few people know how to make this dish as it should be. The ingredients for a dish of mush are water, salt and corn meal. The water should be soft, and the salt fine, and the meal of the first quality ; yellow meal gives the best color, but white meal is the more easily cooked. The water should be boiling hot at the commencement, middle and end of the operation. The meal should be added very slowly, so as to prevent any lumps being formed, the cook stirring all the time, and should never be in such quantities as would bring down the temperature of the water below the boiling point. Herein lies the secret of making good mush. Mush should be thoroughly cooked.

209 Corn Mush.

Put one quart of water on the stove to boil. Stir into a pint of cold milk, one pint of corn meal and one teaspoonful of salt. When the water boils, pour in the mixture gradually, stirring all well together. Let it boil one hour ; stir it often.

210 Oat Meal.

Put four tablespoonfuls of oat meal into one quart of cold water ; add one teaspoonful of salt. Let it cook slowly for from one to two hours, adding hot water when needed, just before serving stir in one teaspoonful of butter.

211 Cracked Wheat.

Cracked wheat is very nice cooked just like the oat meal.

212 Boiled Rice.

To one-half pound of rice use about five pints of water. Let it simmer about twenty minutes. Handle carefully, not to break the kernels.

213 Cooking Oat Meal.

Oat meal is not usually liked because its preparation is not properly understood. It requires very long and steady cooking. Take one teacup of oat meal to five of water. If your breakfast is early it does not hurt it to begin the night before by mixing the oat meal smooth in cold water, then pour into boiling water, adding a little salt to season. Keep this water at a boiling point for two hours, and just before it is thoroughly cooked, add a little milk to whiten and improve the flavor. Stir thoroughly at intervals.

MACARONI.

214 Macaroni.

One quarter of a pound of macaroni boiled in water with a little salt twenty or thirty minutes. When done drain off the water and keep the saucepan covered; roll two tablespoonfuls of butter in four of flour; boil half a pint of cream, and one pint of milk; to which add the butter and flour and boil until it thickens. Stirring all the time; butter a dish, and put in a first layer of macaroni; then grate over this an ounce of cheese, and pour a portion of the sauce. Repeat this four times, which will fill your dish (use a quarter of a pound of cheese in all). Bake ten minutes.

215 Macaroni a la Solferino.

To half a pound of macaroni boiled in water and well drained, add half an onion, a slice of raw ham chopped fine and then browned. Moisten the mixture with tomato sauce, or a layer of fried tomatoes; just before serving sprinkle the whole with grated cheese, and serve very hot.

216 Macaroni.

Soak a quarter of a pound of macaroni half an hour, in just enough water to cover it. Then put it in a buttered dish, add salt, butter and pepper. Grate over it about an ounce of cheese. Stir two eggs into one cup of milk, and pour over. Bake twenty minutes.

The appearance of macaroni is improved by laying strips of puff-paste cut with a paste jigger over the top, crossing them as you would for a tart.

EGGS.

217 Boiled Eggs.

When the water is at a keen boil, lift the pot from the fire, and put the eggs in, and let them stay exactly four minutes. Serve pinned up in a warm napkin.

Another method is to keep the eggs in water at a keen boil for exactly two minutes and three-quarters.

218 Poached Eggs.

Salt the water well, and when just ready to boil drop the egg which has been broken carefully into a saucer in and let stand till done, which can be seen by the white being cooked. Serve on buttered toast. Dust a little salt and pepper on the top.

219 Scrambled Eggs.

Have your spider hot and buttered as soon as you are ready with six eggs broken into a dish, to which you add a little salt, a "shake" of pepper, a bit of butter the size of nutmeg, and half a cup of rich, sweet milk if you have it; it will do without. Beat up a little, just enough to break up the eggs, then pour into the buttered spider. Scrape your spoon back and forth to prevent their adhering to the bottom of the spider. Do not cook too dry, a few minutes will cook them. This is nice for breakfast or lunch.

220 Egg Omelet (Very Nice).

Five well-beaten eggs, one and a half cups of milk, three tablespoonfuls of flour; mix the flour in a little of the milk, and rub smooth, then add milk and flour to eggs, and beat well together; grease well with lard a frying-pan; put in, when not very hot, a large tablespoonful, it will cover about half; turn with knife when light brown, and roll up as it browns.

221 Ham Omelet.

One-half pint of milk, two teaspoonfuls of flour, three teaspoonfuls of cracker crumbs, six eggs. Put thinly and evenly over the griddle; then immediately scatter over it finely minced ham. Double it, then fold again in a quarter circle.

222 Omelet.

Set a smooth frying-pan on the fire to heat; break five eggs into a bowl; put butter the size of an egg into a heated pan, give twelve strong beats to your eggs, and when the butter begins to boil, pour in the eggs. Draw up the eggs from the bottom of the pan, but do not stir, simply shake the pan. When the bottom is well done and the top a little soft, fold over and put on a platter. Serve immediately. This may be varied by the addition of three tablespoonfuls of milk.

223 Baked Eggs.

Six eggs, four tablespoonfuls good gravy, veal, beef or poultry; the latter is particularly nice; one handful of bread crumbs, six rounds of buttered toast or fried bread.

Put the gravy into a shallow baking dish, break the eggs into this, pepper and salt them, and strew the bread crumbs

over them. Bake for five minutes in a quick oven. Take up the eggs carefully, one by one, and lay upon the toast, which must be arranged on a hot, flat dish. Add a little cream, and if you like, some very finely chopped parsley and onion to the gravy left in the baking-dish, and turn it into a saucepan. Boil up once quickly, and pour over the eggs.

224 Eggs Sur le Plat.

Six eggs, one tablespoonful of butter or nice dripping, pepper and salt to taste. Melt the butter on a stone china or tin plate, or shallow baking-dish. Break the eggs carefully into this, dust lightly with pepper and salt, and put into a moderate oven until the whites are well set. Serve in the dish in which they were baked.

SALADS.

Chicken Salad

Is eminently an American dish, and Detroit is quite celebrated for its delicious chicken salads. Our entertainments may not be as showy as in other western cities, but *our* caterers understand that the stale salads of a previous party can never be freshened. Mrs. Henderson makes a suggestion which we have found work very nicely, that she calls "*marinating the chicken.*" Mix the celery and chicken together, and then stir well into them a mixture in the proportion of three tablespoonfuls of vinegar to one of oil and one (level) of salt, a pinch—the smallest pinch—of cayenne, about what would lie on the point of a penknife, and a teaspoonful of mixed mustard. Let the chicken stand in this mixture an hour or two; drain off what may be in the bottom of the bowl; ten or twenty minutes before serving pour over a mild mayonnaise. Little strips of anchovy rolled up are used with pickles, hard boiled eggs, and lettuce heads, or tender yellow celery tops to garnish.

We give as minute directions as possible for the various methods and tastes in mixing the dressing.

An eight-pound turkey, rubbed with a fresh lemon, and boiled in well salted water (having two tablespoonfuls of raw rice in it), is used and preferred by many to a pair of chickens. The flavor is radically different, but quite delightful. Every one of the receipts given will make a nice salad, unless our scholars fall into the error of a well-meaning lady, who set her dish of salad into the hot oven for half an hour. The colder your salad is the crisper and fresher it will taste, and the thicker and better will be your dressing.

225 Chicken Salad, No. 1.

One chicken, three bunches of celery, four eggs (whites and yolks beaten separately), one or two tablespoonfuls of mixed mustard, two teaspoonfuls of salt, one level teaspoonful of pepper, one tablespoonful of butter (hard), six or eight tablespoonfuls of vinegar. Set the dish with these ingredients into a pan of boiling water on the stove, and stir until it thickens like custard; then set off to cool. Cut the chicken, that has been carefully boiled, into little pieces, and the celery also, and pour over them the dressing, adding, if you please, a little olive oil and sweet cream.

***226 Chicken Salad, No. 2.**

Two common sized fowls, one teacupful of fresh sweet oil, half a jar of French mustard, the yolks of ten eggs (boiled hard), half a pint of vinegar, one level saltspoonful of cayenne pepper, eight heads of celery, one tablespoonful of salt, or more if required. Boil the fowls and put sufficient salt in the water to make them palatable. When they are perfectly cold, cut the meat from the bones in pieces about a quarter of an inch in size. Cut the white part of the celery, about the same, and set them away in separate dishes. Mash the eggs to a paste with the oil, then add the vinegar and mustard, cayenne and salt. Mix them all thoroughly. When the dressing is made it must not be poured over the salad until about half an hour before it is to be used, as the celery becomes wilted, and the salad soaked. Mix all with a fork, tossing the celery and chicken together first.

227 Chicken Salad.

Boil until tender two nice fowls; throw into the water a small handful of rice, which will make the meat white. When cold cut with a sharp knife into pieces about one quarter inch

square; add one quart celery cut coarse, mix well together; boil six eggs very hard, take the yolks and stir with the bowl of a spoon, adding one gill of table oil or melted butter, until the consistency of cream, one teaspoonful of pepper, two tablespoonfuls mixed mustard, one teacup strong vinegar, one-half cup grated horse-radish, one-half cup sugar, one tablespoonful salt; beat well one-half hour before using; mix well with the chicken before serving. Ornament the top of the dish with the tops of the celery and the whites of the eggs.

228 Chicken Salad.

Two chickens cut coarse, eight heads of celery cut—not chopped—coarse, one teacup boiled ham, chopped fine. Dressing—One pint vinegar, three eggs, one tablespoon of flour, one tablespoon sugar, one-half tablespoon of mustard, eight tablespoonfuls of melted butter, or the oil from the top of the chicken, salt and pepper; mix the other ingredients together and stir in the vinegar boiling hot. When cold, stir the dressing with the chicken, celery, etc.

229 Mrs. Henry Smith's Chicken Salad Dressing.

For the white meat of two chickens, take a coffee cup of very strong vinegar; the yolks of five eggs, well beaten; butter the size of an egg; one tablespoonful of made mustard (thick); two teaspoonfuls of salt; a little white pepper. Cook the dressing over hot water, as you would a custard, until thick, stirring constantly; add the beaten whites. Have twice as much celery as chicken, and cut both up instead of chopping. Just before serving mix the meat and celery, then add to the dressing a cup of very rich sweet cream; beat well and pour over the chicken and celery, and stir it for a moment.

230 Miss Smith's Mayonnaise.

Five eggs, beaten separately ; two tablespoonfuls of mixed mustard ; butter the size of an egg ; two teaspoonfuls of salt ; one teaspoonful red pepper ; three tablespoonfuls of the finest table oil ; one pint of thick cream. Scald the cream, stir in the yolks, and continue to stir until it begins to thicken ; then add the mustard, salt, etc., and two or three tablespoonfuls of very strong vinegar ; then let it cool, and add the whipped froth of the eggs. Beat all thoroughly together. Do not pour over the chicken and celery until just before using.

231 Mayonnaise Sauce.

Put the uncooked yolk of an egg into a cold bowl ; beat it well with a silver fork ; then add two saltspoonfuls of salt, and one saltspoonful of mustard powder ; work them well a minute before adding the oil ; then mix in a little good oil, which must be poured in very slowly (a few drops at a time) at first, alternated occasionally with a few drops of vinegar. In proportion as the oil is used, the sauce should gain consistency. When it begins to have the appearance of jelly, alternate a few drops of lemon juice with the oil. When the egg has absorbed a gill of oil, finish the sauce by adding a very little pinch of cayenne pepper, and one and a half teaspoonfuls of good vinegar ; taste it to see if there is sufficient of salt, mustard, cayenne and vinegar. If not, add more very carefully. These proportions will suit most tastes ; yet some like more mustard and more oil. Be cautious not to use too much cayenne. By beating the egg a moment before adding the oil, there is little danger of the sauce curdling ; yet if by adding too much at first, it should possibly curdle, immediately interrupt the operation ; put the yolks of one or two eggs on another plate ; beat them well, and add the curdled mayon-

naise by degrees, and finish by adding more oil, lemon juice, vinegar, salt and cayenne, according to taste. If lemons are not at hand, may use vinegar instead.

232 Dressing for Salad.

Four eggs beaten light, yolks and whites together; two tablespoonfuls of mixed mustard, one teaspoonful of salt, one teaspoonful of black pepper, or one-third of a teaspoon of red pepper, one tablespoonful of butter, and nearly one teacupful of sharp vinegar. Float the pan containing the ingredients in a pan of boiling water on the stove and stir until it is thick like custard. When cold pour over the salad, adding cold vinegar if needed.

233 German Salad Dressing.

The yolks of three hard boiled eggs, put through a sieve, the yolks of three raw eggs, one teaspoonful of salt. Beat well together until cream-like, then add a pint of olive oil, one cup of vinegar, a little pepper, and a little sugar. Beat all well together until light, cold and creamy. Add capers if used for fish dressing.

234 Dressing for Mayonnaise.

The yolks of four eggs, beaten light with a silver fork; then add, drop by drop, a teacupful of the finest salad oil, two small onions, and a small bunch of celery, minced very fine; pour this over a white fish that has been boiled in salted and spiced water flavored with a lemon (juice and rind); remove the bones from the fish; when cold, pile into a shape, and as it comes to table pour over the dressing.

235 Lobster Salad.

Use the "Mayonnaise Sauce," only adding to it two or three teaspoonfuls of anchovy sauce and a saltspoonful of Worcestershire sauce; celery or lettuce in less proportions than for chicken salad. Pickled walnuts or olives make a nice garnish for this salad.

236 Shrimp Salad.

Take canned shrimps and pour over them the dressing recommended for lobster salad. They make a nice pic-nic dish.

237 Salad Dressing.

Two eggs, raw; one-half teaspoonful of mustard flour, one tablespoonful of butter, eight tablespoonfuls of vinegar. Heat it, putting the bowl into the tea-kettle, until it becomes as thick as cream.

238 Salad Dressing, No. 2.

The yolks of two hard boiled eggs rubbed very fine with a silver spoon, one yolk of a raw egg, one small boiled or baked potato; to these add one tablespoonful of mixed mustard; blend the two thoroughly, then stir in one-half cup of thick, sweet cream and one tablespoonful of melted butter, or one teacup of the purest salad oil; a little salt and cayenne, and, if desired, a dash of anchovy or Worcestershire sauce. Last of all, add little by little, vinegar enough to make the whole a smooth, creamy mass, and pour it on the lettuce just before serving.

239 Salad Dressing—To Keep.

Two teacups of sweet cream, one teacup of vinegar, two tablespoonfuls of corn starch, two tablespoonfuls of sugar, one tablespoonful of mustard (dry), four eggs, yolks and whites beaten separately; put all over the fire together, vinegar last, and stir till the consistency of boiled custard; add the whites of eggs and bottle.

240 Potato Salad

Can be made a delicious and rather complicated dish, like "the beggars' stone soup." Take six boiled potatoes steaming from the pot, cut them in slices, pepper and salt a little, lay over a shadow of very thinly sliced onion, a sprig of parsley or so cut very fine, some olives cut fine or left whole, as garnishes, two or three red beets sliced like the potatoes, some scraps of red herring or sardines, a cucumber pickle or two cut into small dice, and some pickled French beans. Over this pour the following :

241 French Dressing for a Salad.

Put into three tablespoonfuls of the purest salad oil a heaping saltspoon or level teaspoonful of salt, one even teaspoonful of scraped onion, one tablespoonful of vinegar, one teaspoonful of tarragon or pepper vinegar. Beat for a few moments with a fork, and pour over a vegetable salad.

242 Simple Potato Salad.

Boil your potatoes, then skin and slice while hot, into a covered vegetable dish; have all ready a dressing. One-third of a teacup of boiling water, one-third or more of vinegar,

and a little more oil than vinegar; slice a small onion thin, and lay between the layers of potato; when the dish is full pour the dressing over it; cover, and put away to cool; just before serving, stir it with a salad fork or spoon. Mix the oil, vinegar, salt and pepper well together, and then add the hot water.

243 Fresh Tomatoes

Make a delightful salad sliced and having a tablespoonful of vinegar, a teaspoonful of oil, a saltspoonful of mustard, and a saltspoonful of salt poured over them.

244 Tomato Mayonnaise

Is also nice, using the mayonnaise sauce very cold, and having the tomatoes very cold before the one is poured over the other.

PIES.

245 Pastry.

One pound and a quarter of flour, one pound of shortening and a little salt, all cut together, sufficient cold water to mix with; no more flour. Put upon the molding board, roll out and cut in strips, put one upon another, then cut off in squares, roll out and put upon plates.

246 Plain, but Good Family Pie-Crust.

One pound of flour, half a pound butter, mix thoroughly with a knife or spoon. Pour in very cold water, just enough to form a dough for rolling out; flour the board and rolling pin, using a knife to handle the dough (the warmth of the hand makes it heavy); roll out the size of one plate at a time, so as to work it as little as possible. Bake in a quick oven.

247 Prof. Blot's Receipt for Pie-Crust.

One pound of flour, wet with water; then stir in one pound of butter, cut in small pieces, and roll out.

248 Plain Pie-Crust for Two Pies.

Three cups of sifted flour, one cup of lard, a little salt, water enough to wet it; stir with a knife and roll out. Roll butter in the upper crust three times, sprinkle a little flour over butter, and roll out.

249 Tart Crust.

The white of one egg beaten to a stiff froth, one tablespoon white sugar, one cup of lard, a little salt, five tablespoons of water, three cups of sifted flour; roll quite thin for tarts; cut out with a cooky cutter—a scalloped one will look best; take an open-top thimble, make five holes in one, lay on a whole one, which makes one tart; proceed with all the dough in the same way; bake lightly, when done split open the tart and lay a slice of nice jelly between the layers; squeeze up the jelly through the holes; place them on the table on a plate and you have a splendid-looking dish for the tea table, and something that will keep two months. Do not put your jelly in till you wish them for the table.

250 Rich Mince Pie.

Three pounds of beef, one fresh beef's tongue, four (or six) pounds of suet, three and a half pounds of raisins, three pounds of currants, three-quarters of a pound of citron, eight pounds of chopped apples, four and a half pounds of sugar, three pints of molasses, three ounces of cinnamon, two ounces of cloves, a nutmeg, one teacupful of the Mace Compound, one and a fourth ounces of salt, half an ounce of pepper, one gallon and a half of sweet cider. When mixed, put into a kettle and scald, stirring it all the time. Put it hot into Hero or Mason jars—two quarts or gallon jars—and the longer you keep it the nicer it will be.

251 Mince Pie.

Seven pounds of meat, six pounds of suet, seven pounds of sugar, one gallon and a half of boiled cider, seven pounds of currants, seven pounds of seeded raisins, fourteen pounds of

chopped apples. Boil together cider, apples and sugar, and when hot pour over the other ingredients; add one teacup of Mace Compound, nutmeg and cinnamon to taste. If citron is liked, put in slices just before baking; the vinegar from pickled peaches is a nice addition—to this quantity use one pint.

252 Plain Mince Meat.

One pint bowl of meat and one of suet, chopped fine; two bowls of apples; one of boiled cider; one and one-half cups of molasses; one bowl of sugar; one teaspoon of cloves; two of cinnamon; two of allspice and one nutmeg. Let the mixture come to a boil.

253 Summer Mince Pies.

We do not recommend this, preferring fruit pies in summer, but the receipt is highly recommended. Two cups of dried apples soaked over night and chopped fine in the morning; four eggs boiled hard and chopped fine; one tablespoonful of butter, one cup of raisins, one cup of currants, a little salt, one cup of sugar, half a lemon, rind and juice, one cup of molasses; put in the water the apples soaked in; all kinds of spice; bake in a slow oven.

254 Mock Mince Meat.

This receipt is for “a last shift” for persons who have not “store privileges.” It is not bad, but, to our taste, not good. Two eggs, eight butter crackers rolled, one coffeecup of raisins, one-half coffeecup of vinegar, one coffeecup of molasses, one of sugar, one of water, one-half of butter; spices to suit the taste.

255 Lemon Pie that will Keep a Long Time, No. 1.

One pound of sugar, half a pound of butter, eight eggs, the rind of two lemons, the juice of one; beat well and bake with an under crust in an oven not too hot, as it needs thorough baking, and must *not* have a soft or custard look when done. This recipe will make two pies, which, if not eaten fresh, will be equally good a week after with a fresh meringue and browned in the oven, and is recommended by a first rate housekeeper.

256 A Substitute for Corn Starch.

Grate a large cooked potato, or its equivalent in small ones, as a substitute for corn starch in a lemon pie, or sprinkle flour over it enough to thicken it a little. Some use raw potatoes, but I prefer cooked. Try it, if you have a good recipe; you will think your pies are delicious.

257 Lemon Pie, No. 2. (Very Fine.)

Grate the rind and squeeze the juice of two lemons; beat the yolks of three eggs with eight tablespoonfuls of coffee sugar, half a cup of water and two tablespoonfuls of flour; stir the flour into the well beaten yolks and sugar, then add water, juice and rind; bake with an under crust; have ready when it comes from the oven, the whites, beaten to a stiff froth, with four tablespoonfuls of pulverized sugar; put on, set in oven, and brown as quickly as possible, to avoid its being leathery.

I should like to add, for the benefit of many housekeepers who do not know that a meringue should always be put on while the pudding or pie is hot, and browned as quickly as possible; if put cold, it is apt to go back and taste of raw egg, unless kept in the oven long enough to make it leathery.

MRS. D. A. L.

258 Lemon Pie, No. 3.

Take the juice and rind of one lemon, one cup of sugar, the yolks of three eggs, one teaspoonful of butter and sufficient milk to fill the plate; bake in a rich paste; beat the whites of the three eggs to a stiff froth, with two tablespoonfuls of powdered sugar and spread over the top, return to the oven and brown slightly.

259 Lemon Pie, No. 4.

For one pie grate the rind and squeeze the juice of one lemon; add one cup sugar, two eggs, two heaping tablespoons flour, one cup water; bake. After it is done add the frosting, made as follows: Beat the whites of two eggs to a stiff froth, then add four tablespoons pulverized sugar; spread on the pie, return to the oven and brown (lightly); if preferred, use upper crust instead of frosting.

260 Lemon Pie, not so rich.

The rind and juice of one large lemon, one cup of sugar, one egg, one tablespoonful of corn starch wet with a little cold water, one cup of boiling water. Piece of butter size of an egg. Do not put in the egg or lemon until cold.

261 Lemon Pie.

One cup of white sugar, one tablespoonful of corn starch, one lemon, grate off the outside, and squeeze out the juice, one egg. Wet the corn starch with cold water, put on this one teacup of boiling water, a dessert-spoonful of butter. When a little cold add the lemon and egg. Bake between two crusts, or in a bottom-crust with a meringue at the top.

262 Apple Lemon Pie.

One teacup of stewed apples, two eggs, one cup of sugar, lemon to suit taste. Use no upper crust.

263 Lemon Pie.

One cup of white sugar, one tablespoonful of corn starch, one lemon, grate off the outside rind, and squeeze out the juice, one egg; take the corn starch, put in a teacup, wet up with cold water, put on this a teacup of boiling water, a dessert-spoon of butter; when a little cold, add the egg and lemon; make two crusts and bake.

264 Lemon Pie.

One large apple chopped fine, one lemon, chop the inside fine, just taking off the thick white part, grate the rind first; one egg, one cup sugar, butter the size of a walnut. Bake with two crusts nearly an hour, or with a meringue and one crust. Delicious.

265 Lemon Pie.

One lemon, one heaping tablespoonful of corn starch, wet with one teacup of boiling hot water, one teacup of sugar, a piece of butter the size of an egg, yolks of two eggs; grate the rind of the lemon and squeeze the juice. Bake the paste, then turn in the mixture above. Beat the whites of the eggs with two tablespoonfuls of white sugar, and spread on top. Set in the oven to brown.

266 Lemon Pie.

One cup of boiling water, one tablespoonful of corn starch, one cup of sugar, one pinch of salt, grated rind and juice of one lemon, yolks of three eggs. Cook it before putting into the crust; cook the crust first, then add the rest; beat whites and brown.

267 Cocoanut Pie.

One teacup of sugar, one-half cup of butter, three eggs, one grated cocoanut, one pint of scalded milk poured on the cocoanut, underlined with pastry.

268 Cocoanut Pie.

One cup of dessicated cocoanut soaked in milk, two powdered crackers or two tablespoonfuls of corn starch, three eggs, a little butter and salt, add sugar and grated rind of lemon. Very rich.

269 Orange Pie.

Rub the yellow of two oranges with lumps of sugar, add juice of three, and one cup of white sugar, one finely rolled cracker, a small piece of butter, four eggs, one cup of sweet milk. Line pudding dish with paste, and bake until firm, nice either hot or cold. With or without a meringue.

270 Orange Pie.

Three oranges peeled with a knife, and sliced in rounds into a plate lined with paste. Sprinkle well (if sour) with sugar, and add two tablespoonfuls of water. If the oranges are sweet, add the juice of half a lemon. Cover with paste and bake. This is as nice as a peach pie. In early spring we have sometimes found the oranges turn bitter when cooked, possibly because they have been frosted.

271 Pie Plant or Rhubarb Pie.

Peel a bunch of pie plant, put it into your chopping-bowl and chop into pieces the size of your little finger nail; grate the rind and squeeze the juice of a lemon over this, add sugar

to taste ; put this into a pie dish lined with paste, and cut strips of paste and lay them across the top, and bake. Or pour the chopped pie plant into a porcelain-lined basin and give it a good scald with the sugar. Bake with under and upper crust.

272, Strawberry Pie.

Make a nice puff paste, with which line a baking plate ; half bake in a quick oven. Have ready sugared strawberries to fill the plate, and the white of an egg beaten and sweetened as a meringue with which to cover the berries. Return to the oven long enough to brown slightly.

273 Pumpkin Pie.

One pint of well stewed and strained pumpkin, one good quart of scalding hot rich milk, one and one-half cups of sugar, four eggs, one-half teaspoonful of salt, one tablespoonful of ginger and one of ground cinnamon. Bake in pie plates lined with good paste ; do not let the mixture stand after it is put together, but bake at once.

274 Pumpkin Pie.

One quart of stewed pumpkin, pressed through a sieve ; nine eggs, whites and yolks beaten separately ; two quarts milk, one teaspoonful each of mace, cinnamon and nutmeg ; one and one-half cups sugar ; beat all well together ; bake with one crust. Squash pie is made precisely like pumpkin, except that it requires one more egg for each pie, the squash not being so rich.

275 Cream Pie—Unsurpassed.

One pint of rich cream, one scant teacup of sugar, the whites of four eggs whipped to a stiff froth; beat all together and pour into a pie plate lined with paste. Bake as you would custard pie and eat when very cold.

276 Cream Pie.

One pint of rich cream, in which scald one tablespoonful of flour, let cool and add one egg; sweeten to taste; a little nutmeg. Bake with an under crust.

277 Cream Pie without Cream.

For one pie, take two eggs, one-half of a cup of sugar, three tablespoonfuls of flour, one pint of sweet milk; heat your milk, beat sugar, eggs and flour together; add to the scalded milk, and cook to a thick custard; flavor with a lemon; bake your crust, and when cold fill with the custard.

278 Peach Pie.

Line with paste a deep pie or soup plate, then skin the peaches (or if they are fair-skinned and tender, rub off with a crash towel the downy coat), and lay on the plate as many as will make one layer; cover with white sugar and lay on the top paste. Bake until the fruit is thoroughly done. If the crust is likely to be overdone, leave open the oven door. Some prefer to have no under crust, in which case the upper crust should be somewhat thicker. To be eaten cold, and is delicious with the addition of cream.

279 Apple Custard Pie.

One pint of good stewed apples, quarter of a pound of butter, half a pint of cream, three eggs, beaten light. Sugar and flavoring to the taste. Bake on an under crust.

280 Sweet Potato Pudding.

Boil one and a half pounds of sweet potatoes very tender ; let them dry a moment, add half a pound of butter and rub both through a sieve ; then take a small cupful of milk, six eggs, one and a half cupfuls of sugar ; beat all together ; add a little salt, the juice and rind of one lemon ; then beat again and pour into pie-plates, lined with nice crust. It may be baked without pastry.

281 Irish Potato Pudding

May be made by exactly this receipt, except more salt.

282 Whortleberry Pie.

Pour just enough water on the fruit to prevent its sticking to the bottom of the preserving pan ; add sugar ; scald a moment, and pour into pie plates lined with paste ; dredge with flour, cover with paste and bake.

283 Apple Pie.

Pare and slice the apples ; make a thick syrup of white sugar and a tablespoonful or more of water, into which throw a few cloves or mace. In this syrup scald a few apples at a time, taking them out and putting more in till all are slightly cooked ; set aside to cool, then pour into pie plates lined with paste ; dredge with flour ; put bits of butter about over the flour ; dredge again, and cover with paste and bake.

284 Custard Pie.

One quart of milk, five eggs, five tablespoonfuls of sugar ; flavor with peach leaves or grated nutmeg ; pour into a pie plate, lined with paste, and bake slowly half an hour.

285 Washington Pie—A Ready Dessert.

Two cups of sugar, half a cup of butter, one cup of milk (if sour stir in one teaspoonful of saleratus), add one egg ; beat the butter and sugar together, then break in the egg and beat it light; then add the milk foaming, and three and a half cups of flour (if the milk is sweet, use three teaspoonfuls of baking powder in the flour instead of saleratus). Bake in four tin plates, in a quick oven ; then have ready some nicely stewed apples, sweetened and flavored with nutmeg or lemon, or other fruit like raspberry jam ; spread a thick layer on one of the cakes and place another on the top, making two pies.

In an emergency they may be made after the dinner is served if the fruit is at hand, or can be spread with custard, as in the following receipt: Juice and rind of one lemon, one cup of sugar, one egg, cooked together, then spread between cakes; frost the top. Jelly spread between is also very nice.

286 Washington Pie, No. 2.

One cup of sugar, butter the size of an egg, one cup of flour, three eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda (or one and one-half teaspoonfuls of baking powder), a little salt; beat all together, as for sponge cake, and spread on two square tins to bake.

Make a custard of one-half pint of milk, one-half cup of sugar, one-half cup of flour, one egg; wet the flour with a little milk, and stir into the milk boiling; then add the egg and sugar beaten together. Boil up and take off; flavor with a pinch of salt and a teaspoonful of vanilla. When cold, spread between two layers of cake. This is very good for a dessert.

PUDDINGS.

In these days, when puddings are always "steamed in a mold," the temperature of the water is not a matter of such vital importance. We confess to being old-fashioned enough to prefer a pudding boiled in a bag. Take a half a yard of nice, new "Russia Duck," or strong, unbleached drilling, or sail cloth, sew together so as to form a sausage; turn it inside out, dip it in boiling water, and rub it into a pan of flour, turn the bag so that the flour is on the inside, tie up one end tightly, and pour the pudding into the other, leave room for it to swell; tie the other end. Put a plate in your pot, have the water boiling, and keep it boiling for three hours after you have plunged your pudding in. The flavor of a bag pudding is greatly superior to that of a mold.

Baking a pudding is a more simple process, but let us warn our students not to bake it to death. A bread or any custard pudding *should shake in the middle* when it is done. A rice pudding should be lightly baked; an Indian meal pudding will bear much longer baking. The boiled lemon pudding given at No. 304 requires a mold as it is so delicate.

287 Mace Compound.

To take the place of "sherry wine" in puddings and sauces. Soak half an ounce of mace eight hours in one teacup of lemon juice, add half a teacup of boiling water and scald twenty minutes.

288 Genuine English Plum Pudding.

Grate the crumbs of a ten-cent loaf of bread, boil a quart of rich milk, strain and set to cool; pick, wash and dry a pound of currants, stone and cut a pound of raisins; strew over the fruit three large tablespoonfuls of flour. Roll fine a pound of brown sugar and mince three-quarters of a pound of beef suet. Prepare two grated nutmegs; a large tablespoonful of powdered cinnamon, the grated peel of two large lemons or oranges, and one-half pound of cut citron; beat ten eggs very light and stir them gradually into the cold milk, alternately with the suet and grated bread crumbs; add by degrees the sugar, fruit and spice with half a teacup of the lemon and mace, and two teaspoonfuls of extract of nectarine, three dozen bitter and sweet almonds blanched and powdered, mix the whole very well, then pour it into a mold or a scalded and floured pudding bag, and put into boiling water and boil steadily five hours, replenishing the pot with boiling water.

289 English Plum Pudding Without Eggs.

Two bowls of grated bread crumbs and three tablespoonfuls of flour, into which mix two teaspoonfuls of baking powder, one bowl of sugar, one bowl of suet, one scant bowl of milk, one bowl of fruit, one dessert-spoonful of salt; cinnamon, cloves and nutmeg to taste. The fruit should be raisins, currants, and citron cut into strips, candied orange peel, and if desired, blanched almonds. Boil constantly for six hours, leaving room in the bag for it to swell. It should be boiled the day before it is wanted. Keep in the bag. Next day boil one hour. Eat with a rich sauce.

290 English Plum Pudding With Eggs.

Omit the flour, baking powder and milk, and substitute one bowl of eggs.

291 Phillis' Christmas Plum Pudding.

One pound of flour, half a pound of suet, one pound of currants, half a pound of brown sugar, eight eggs, half a teacup of milk, one nutmeg, four tablespoonfuls of mace compound, half a pound of citron. Boil ten to twelve hours.

292 Plum Pudding.

Three pints of sifted flour, one pound of raisins, one pound of currants, two ounces citron, one cup of sugar, six eggs, three-quarters pound of suet, a little grated lemon peel, one nutmeg, cloves and cinnamon to your taste; milk enough to make a stiff batter. Boil five or six hours.

293 Black Pudding.

Four eggs, one-half pint of molasses, one-half cup of butter, one-half cup of sugar, one-half cup of milk, one cup of sifted flour, one large teaspoonful of soda. Bake half an hour.

SAUCE.—Two cups of sugar, one tablespoonful of butter, one and one-half cups of boiling water, one lemon; grate the rind and squeeze in the juice.

294 Farina Pudding.

Stir into one quart of milk, while boiling, three large tablespoonfuls of farina; set it away to cool; then add three well-beaten eggs, three tablespoonfuls of powdered sugar, a little salt, and put into your pudding dish that has been well buttered; set into the oven in a pan half filled with boiling water; bake for about half an hour, and then turn out upon a

platter, and serve hot with a sauce made of butter and sugar beaten to a cream and flavored with nutmeg or vanilla. If the pudding dish is oval-shaped of the size of the platter upon which the pudding is to be served, and the sauce put over the top of the pudding, a most tempting dessert is before you.

295 Tapioca Pudding.

Put into one quart of milk two-thirds of a cup of tapioca that has soaked over night, one saltspoon of salt; set it on the back part of the stove and heat gently until the tapioca becomes clear; then beat the yolks of four eggs with one cup of sugar and the rind and juice of one lemon; stir this into the boiling milk and tapioca; of the whites of the eggs make a frosting with one cup of pulverized sugar. Add the juice of a lemon or other flavoring, spread over the top of the pudding in a baking dish, and let it just brown to a cream tint in the oven. It is best eaten cold.

296 Sago Pudding

Is made like tapioca, except that the sago requires twice the time to soak and boil.

297 Very Nice Rice Pudding.

Put one-half cup of rice into one and one-half cups of water, or milk, and set it upon the stove until about done, then stir in a pint of milk and let it come to a jelly. Beat the yolks of five eggs with five tablespoonfuls of powdered sugar, and stir into it with a little salt while boiling. Beat the whites of the eggs to a stiff froth with five tablespoonfuls of sugar, spread over the top and bake a little.

It may be flavored with lemon or vanilla, and eaten hot or cold.

298 Rice Pudding.

Half a teacup of rice in three pints of milk; set it in a tin pail in a kettle of boiling water; let it simmer till the rice is cooked soft; while hot, stir in two tablespoonfuls of butter; set it by to cool; beat five eggs, leaving out two whites, and a teacup of sugar; stir into the rice and milk when cold, and set in the oven to bake; take out as soon as it *forms* a custard; do not wait for the custard to set or it will whey; one-quarter of a pound of stoned raisins added to this is very nice. Make a meringue of the two whites of eggs and six tablespoonfuls of pulverized sugar beaten to a stiff froth; pile up on the top and set in the oven just two minutes.

299 Rice Pudding.

Four spoonfuls of soft boiled rice to a quart of milk. While heating over the fire, stir in a small tablespoonful of corn starch wetted with milk, add the yolks of two eggs, sugar, raisins, grate nutmeg on the top, then bake to the consistency of thick custard. When cold, make a meringue of the whites of the eggs, with two tablespoonfuls powdered sugar, cover it, return to the oven to brown, eat with sweet cream.

300 Rice Meringue.

Two handfuls of rice, put on the stove with cold water, when it boils drain off the water through a sieve, and return the rice to the stove more than covered with milk (three cupfuls), cover and slowly stew till it is soft; three yolks of eggs and a handful of sugar stirred in; then pile it upon a platter; then beat the whites of eggs to a snow, adding four tablespoonfuls of pulverized sugar, pour it over the rice, and bake it slowly to a light brown; before putting it into the oven, sift a little more sugar over it. Raspberry jam is nice around it.

301 Rice Souffle Pudding.

One-half cup of raw rice, one pint of milk, six eggs, four tablespoonfuls of powdered sugar, one tablespoonful of butter. Soak the rice in warm water enough to cover it for two hours. Put it over the fire in the same water, and simmer in a farina kettle until the rice is dry. Add the milk, shaking up the rice, not stirring it; and cook slowly, covered, until tender throughout. Stir in the butter; then the yolks of the eggs, beaten and strained; whatever flavoring you may desire; and, when these have cooled somewhat, the whipped whites. Bake in a handsome pudding dish, well buttered, half an hour. Eat warm, not hot, nor very cold.

302 A Delicate Pudding—Cocoanut and Rice.

Half a teacup of rice in three pints of milk; set it, in a tin pail, in a kettle of water; let it simmer till the rice is cooked very soft; set it by to cool. Beat five eggs, leaving out two whites, one coffeecup of sugar and one grated cocoanut; stir in the rice and milk when cold, and set it in the oven to bake; take out as soon as the custard forms; do not wait for it to *set*, or it will whey. Make a meringue of the two whites of eggs and six tablespoonfuls of pulverized sugar beaten to a stiff froth; pile up on the top and return to the oven for two minutes. Very nice hot or cold.

303 Poor Man's Rice Pudding.

Two quarts of rich milk, one teacup of raw rice well washed, one teacup, or more, of sugar, a piece of butter the size of an egg, and a little salt. Flavor with nutmeg. Bake slowly from one and a half to two hours. Stir occasionally during the first hour to prevent the rice from settling in the bottom of the dish. Some like a few raisins added after the first forty minutes' cooking. This is very nice when cold.

304 Lemon Rice Pudding.

Boil one-half pint of rice in one quart of milk until very soft, add to it while hot the yolks of three eggs, grated rinds of two lemons, four tablespoonfuls of sugar, and a pinch of salt. If too thick, add some cold milk. It should be a little thicker than boiled custard. Turn it into a pudding-dish, beat the whites of the eggs very stiff together with eight tablespoonfuls of white sugar, and juice of the lemons and brown on top. To be eaten icy cold.

305 Mrs. S.'s Boiled Lemon Pudding.

Rind of one and juice of three lemons, three cups of grated bread crumbs, one cup of suet (or one-half cup of butter), two cups of sugar. Mix well together and lay part of it in a tin mold, buttered twice. Make a custard of one pint of milk and three eggs, pour some of it over the bread crumbs, suet and sugar in the mold; then add the remainder of the ingredients and moisten them with what is left of the custard. Put the mold into a steamer and steam from one and one-half to two hours. Serve with a rich pudding sauce.

306 Lemon Bread Pudding.

Take two cups of chopped or grated bread and the rind of one lemon; grate the lemon very fine; one cup of sugar, one of sweet milk, one whole egg and the yolks of two more. Bake in a two-quart basin; when done spread the top with jelly; beat the whites of two eggs to a stiff froth and spread over the jelly; put in the oven to brown a little and it is ready to serve.

307 Lemon Pudding.

Mix three heaping tablespoonfuls of corn starch with cold water very thin; pour in three coffee cups of boiling water, and

boil till it thickens, stirring all the time ; then add two coffee-cups of sugar, the grated rind and juice of two large lemons, two eggs well beaten, and salt to taste. Butter a pudding dish, and bake twenty minutes. To be eaten cold, and it is very nice with cream.

308 Apple Souffle Pudding.

Six or seven fine juicy apples, one cup of fine bread crumbs, four eggs, one cup of sugar, two tablespoonfuls of butter, nutmeg and a little grated lemon peel. Pare, core, and slice the apples, and stew in a covered farina kettle without a drop of water, until they are tender. Mash to a smooth pulp, and while hot stir in butter and sugar ; let it get quite cold and whip in, first the yolks of the eggs, then the whites, beaten very stiff, alternately with the bread crumbs. Flavor. Beat hard for three minutes, until all the ingredients are reduced to a creamy batter, and bake in a buttered dish, in a moderate oven. It will take about an hour to cook it properly. Keep it covered until ten minutes before you take it out. Eat warm with sauce.

309 Apple and Tapioca Pudding.

One teacupful tapioca, six apples, juicy and well-flavored pippins, pared and cored ; one quart water, one teaspoonful salt. Cover the tapioca with three cups of lukewarm water and set in a tolerably warm place to soak five or six hours, stirring now and then. Pack the apples in a deep dish, adding a cup of lukewarm water ; cover closely and steam in a moderate oven until soft all through, turning them as they cook at the bottom. If the dish is more than a third full of liquid turn out some before you pour the soaked tapioca over

all. Unless your apples are very sweet, fill the center with sugar and stick a clove in each just before you cover with tapioca. Then bake one hour. Eat warm with sweet sauce.

310 Charlotte of Apples.

Melt a lump of butter in a bowl of stewed sour apples. Pass them through a colander, sweeten with brown sugar, and flavor with nutmeg. Cut some pieces of bread dipped in melted butter, and fit them to your mold, and fill it with the apple, cover with thin slices of bread, and set in the oven until it browns nicely. Serve hot, with sauce or cream.

311 How to Make a Cheap Apple Pudding.

In the first place select two deep earthen dishes, of the same size and shape, that will hold two or three quarts, according to the family. Then fill one with nice apples, peeled and sliced thin. Add a teacup of cold water. Cover the apples with a tender crush, then turn the empty dish, after it has been well buttered, over the one in which you have the pudding, and place them both in a hot oven. It will require about half an hour to bake. Let the pudding be just ready for the dessert, and do not remove the upper dish until the minute the pudding is to be eaten.

It is nice with sugar and butter, but with rich cream, sweetened, it is a very delicious dessert.

312 Apple Pudding.

Make a pint of sour apple sauce, sweeten it a little, and put through a sieve; beat the whites of three eggs, stir half in the sauce and put the other half on the top, brown in the oven; eat with a custard sauce.

313 Apple Cottage Pudding.

Put a layer of bread crumbs in a pudding dish, then a layer of sliced apples, or any other fruit you like, another of crumbs and apples, finishing with the bread. Strew each layer with a little sugar and a few small pieces of butter. Then take a pint of milk, two eggs, half a cup of sugar, make a custard and pour over it. Flavor with lemon and steam one hour. To be eaten with cream and sugar.

314 Apple Betty.

Take one pint of stewed apples, sweetened, a small lump of butter and a teacup of rich milk, or thin cream; put the apples into a pudding dish in layers, with thin shavings from a loaf of bread between the layers; pour the milk over it and bake half an hour. To be eaten with fairy sauce—that is butter and sugar stirred to a frothy compound, flavored with wine and nutmeg.

315 Apple Snow Pudding.

Take one-half pound of the pulp of roasted apple (about seven or eight good sized apples), one-half pound of granulated sugar, and the whites of two eggs. Beat the whites of the two eggs to a stiff froth, then put in just a little of the sugar, then a little of the apple, and so on alternately until the whole is mixed, and continue the beating for an hour, and make a soft custard; put in a dish and pile the snow on top. This is lovely, both to the eye and the palate, and the recipe, with one quart of milk, will serve an abundant dessert for a dozen people.

316 Apple Snow.

Peel, core and cut six good sized apples into quarters, and put into a saucepan with some lemon peel and enough water to keep them from burning (a little over a gill); when they are tender, take out and peel, beat them to a pulp, let them cool and stir them gradually into the whites of four eggs, well beaten; add sifted sugar as much as you like, and continue the whisking until the mixture becomes quite stiff; either heap it on a glass dish or serve it in small glasses. The dish may be garnished with preserved barberries, or strips of bright colored jelly. A dish of custards or a jug of plain or whipped cream can be served with it.

317 Orange Souffle.

Peel, quarter and seed five good sized oranges; place in your pudding dish and sprinkle with powdered sugar; make a blanc-mange of one quart of milk and four tablespoons corn starch and the yolks of four eggs, and pour over the oranges. Beat the whites of the eggs to a stiff froth; put two tablespoons of this in the center and the rest in spoonfuls around it; set in the oven two or three minutes to stiffen. Eat warm or cold.

318 Fig Pudding.

Six ounces of suet, six ounces of bread crumbs, six ounces of sugar, one-half pound of figs chopped fine, three eggs, one teaspoonful extract nectarine, with one of water, one cup of milk, one nutmeg, one-half teaspoonful of soda, one teaspoonful of cream of tartar. Steam three hours.

319 Fig Pudding.

One-half pound figs, one-fourth pound grated bread, two and one-half ounces sugar, three ounces butter, two eggs, one teacup milk; chop figs fine, mix with butter; boil three hours.

320 Ginger Pudding.

Five eggs, two teacups sugar, one and one-half teacups of butter, four teacups of flour, after being sifted, one of molasses, one of sour milk, with a teaspoonful of soda dissolved in it, two teaspoonfuls ground ginger, a little cinnamon, a pinch of salt, unless the butter is salt enough; beat the eggs and sugar together, set the molasses and butter over the fire to melt the latter; mix alternately the eggs and flour; lastly, milk, soda and spice; bake slowly. Eat with the following sauce: One-half pint of molasses, one pint of sugar, lump of butter size of an egg, a teaspoonful of ginger, a little water. Let all boil and serve hot.

321 Cottage Pudding.

One egg, one pint of flour, one cup of milk, one cup of sugar, three tablespoonfuls of melted butter, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Mix the cream of tartar in the flour, and the soda in the milk. Can be made in twenty minutes. Bake quickly, and eat with sauce. Square, shallow pans are better to bake in. Two teaspoonfuls of baking powder can be used.

322 Eve's Pudding—Mrs. T.'s.

If you want a good pudding, mind what you are taught;
Take of eggs six in number when bought for a groat;
The fruit with which Eve her husband did cozen,
Well pared and well chopped at least half a dozen;

Six ounces of bread—let Moll eat the crust,
And crumble the rest as fine as the dust ;
Six ounces of sugar won't make it too sweet ;
Some salt and some nutmeg will make it complete ;
Three hours let it boil without any flutter,
But Adam won't like it without sauce or butter.

323 Plum Duff.

Two cups of flour, saltspoon of salt, four eggs, two table-spoonfuls of sugar beaten in the eggs, one cup of sweet milk, or sour, two teaspoonfuls of baking powder for sweet milk, or one teaspoonful of soda for sour, a large cup of stoned raisins. Steam an hour and a half. Eat with sauce. This pudding is dry without one cup of finely chopped suet, or two table-spoonfuls of butter.

324 Sponge Pudding.

One quart of milk, scalded, and let grow cold, then take four ounces of butter, four ounces of sugar, stirred to a cream, four ounces of flour ; mix all in the milk ; add in the yolks of six eggs, then the beaten whites. Put in a pudding dish and set it in a pan of hot water in the oven, and bake half an hour.

325 Brown Bread Pudding.

Three cups of Graham flour, three cups of corn meal, one cup of molasses, one quart of milk, one teaspoonful of soda. Boil three hours in a mold.

326 Baked Indian Pudding.

Put half a pint of sweet milk and the same of water into a tin pan or basin, and when it boils stir in a cup of Indian

meal, wet up with a little water and a teaspoonful of salt ; remove from the fire and add a pint of cold, sweet milk, four beaten eggs, a cup of sugar, and any seasoning you like ; stir well ; bake in deep dish half or three-quarters of an hour.

327 Baked Indian Pudding.

One quart of milk, boiled ; seven tablespoonfuls of Indian meal. Let it boil together five minutes, and cool ; then add three eggs, nutmeg, sweeten well, and bake an hour. Butter the dish well that the pudding is baked in.

328 Mrs. Ward's "Corn Meal Pudding."

One pint of milk, two large spoons of corn meal, butter one-half size of an egg ; boil three or four minutes. When cold add one egg, two tablespoons of sugar, salt and spice. Bake.

329 Boiled Indian Pudding.

One quart of milk, one quart of corn meal, one-half pint of molasses, two eggs, a little salt, one teaspoonful of soda. Mixed cold, put into a bag and boil four hours.

330 Sweet Corn Pudding.

Ten or twelve ears of corn, one tablespoonful of flour, one tablespoonful of butter, one or two teaspoonfuls of sugar, a little salt, a quart of milk, three eggs. Put the flour and butter into the corn, then the sugar and salt, then the eggs and milk, and bake.

331 Suet Pudding.

One cup of stemmed raisins, one cup of sweet milk, three-quarters of a cup of chopped suet, one-half cup of molasses, two cups of flour, one-half teaspoon of soda, two eggs, a little salt. Steam one and a half hours in a covered dish.

332 Suet Pudding.

One cup of suet, one cup of molasses, one cup of sweet milk, one cup of raisins, three cups of flour, and a little salt and soda. Tie in a cloth, allowing a little room to swell, or put it into a tin pudding dish, and boil three or four hours. It is just as good the second day by steaming for an hour. To be eaten with liquid sauce.

333 Troy Pudding.

One cup of suet, chopped fine, one and one-half cups of raisins, one cup of milk, one-half cup of molasses, three and one-half cups of flour, one teaspoonful of saleratus. Boil three hours.

Sauce for the same. Five tablespoonfuls of white sugar, one tablespoonful of flour, three of butter, one pint of boiling water; flavor to the taste.

334 Amherst Pudding.

Four cups of flour, three-fourths of a cup of molasses, one cup of milk, one cup of chopped raisins, one cup of chopped suet, one teaspoonful of soda, spice to taste. Steam three hours.

335 Pork Pudding.

Two teacupfuls of sweet milk, one of molasses, one of salt pork; after chopping very fine, three teaspoonfuls of baking

powder, two of cloves, two of cinnamon ; add fruit, using your own judgment as to the quantity, putting in flour enough to make it as stiff as can be stirred with a spoon ; put in a pan and steam five hours.

336 Queen of Puddings.

One pint of bread crumbs soaked from thirty to forty minutes in one quart of sweet milk ; then add one cup of sugar, the yolks of four eggs, well beaten, the grated rind of one lemon, butter the size of an egg ; bake till it looks like custard. When baked spread over the pudding a layer of fruit or jelly, and add a meringue made of the whites of the eggs, and one cup of powdered sugar. We prefer it without sauce, but it often is eaten with fairy butter. It ought to be out of the oven twenty minutes before eating it hot. It is also very nice cold.

337 Mountain Dew Pudding.

Three butter crackers rolled fine, one pint of milk, yolks of two eggs, a little salt ; bake half an hour ; beat the whites of the eggs to a stiff froth ; to this add one cup sugar, flavor with lemon or vanilla. Pour this over pudding and set it in oven until a light brown.

338 Delmonico Pudding.

One quart of sweet milk, three even tablespoons of corn starch dissolved in cold milk ; the yolk of five eggs, six tablespoons of white sugar, a little salt ; boil three or four minutes ; grease the baking dish, and bake half hour ; after it is baked, beat the white of the eggs ; to it add six tablespoons of white

sugar, and season this with vanilla, and spread the whole over the pudding. Set in oven again and bake until it is a light brown.

339 California Bread Pudding.

Take four slices of bread and cut off the crust; put in a pudding dish and pour over one pint of boiling milk. Beat the yolks of three eggs with another pint of milk, and one cup of sugar. Mix all together. Bake the pudding half an hour. Beat the whites of the eggs very stiff and add half a cup of sugar. Put the icing on the top and brown.

340 Bread and Butter Pudding.

Take a loaf of bakers' bread, cut off "the heel," spread the end of the loaf with butter, cut a slice one-third of an inch thick, butter, and cut enough slices to fill your pudding dish; sprinkle on each one a few raisins or dried currants, and then slips of citron; mix a cold custard of three pints of milk, the yolks of eight eggs, beaten light, a heaping cup or more of sugar; pour this over the bread; bake just enough; it is better under-done than overdone; let it stand to cool; froth and sweeten as for a meringue; whites of two eggs, spread over the top and brown a moment in the oven.

341 Mrs. Spence's Pudding.

(An original Virginia receipt.) One pint of grated bread crumbs, put into one quart of fresh sweet milk; beat the yolks of five eggs very light, add one teacup of sugar to them, stir in the milk and crumbs and add three-quarters of a pound of stoned and cut raisins and one-quarter of a pound of sliced

citron ; season with mace, bake carefully. Whip the whites of the five eggs to a stiff froth, add one teacup of pulverized sugar and flavor with ext. vanilla (half a teaspoonful), put this over the pudding and set in the oven to brown. Serve hot. The receipt says with a rich sauce made of sugar and butter, seasoned with nutmeg. To our taste it is more delicate without the sauce.

342 Almond Pudding.

Half a pound of blanched almonds powdered to a paste, three half pints of cream, one-quarter of a pound of loaf sugar, half a pound of grated bread crumbs, yolks of eight eggs and whites of four ; stir over the fire till quite thick; bake in a deep mold and serve with rich sauce.

343 Marrow Pudding.

Grate a large loaf of bakers' bread and pour on the crumbs a pint of rich milk boiling hot ; when cold, add four eggs and three-quarters of a pound of beef's marrow sliced thin, four tablespoonfuls of lemon juice, in which one teaspoon (level) of mace has been soaked and stirred, one teaspoonful of ext. of nectarine, and one tablespoonful of rose water. Add two cups of raisins and one of blanched almonds, if you wish ; boil three hours, or omit the fruit and use a pound of marrow instead of three-quarters, and bake it.

344 Steamed Graham Bread.

One cup of milk, three-quarters of a cup of molasses, one cup of water, two cups of Graham flour, three teaspoonfuls of baking powder, one-half teaspoonful of soda dissolved in a little hot water, a little salt, steam three hours. Nice hot for a dessert with Virginia molasses sauce.

345 Vanity Fair.

One cup of sugar, half cup butter, half cup water, two cups flour, two eggs, two teaspoons baking powder; mix, and steam fifty minutes, and serve with sauce of two tablespoons sugar, one tablespoon of flour, and two of butter; cook by pouring boiling water over it. Flavor to taste.

346 Gipsy Pudding.

Cut stale sponge cake into thin slices; spread with jelly or sweet-meats, and put together like a sandwich; then lay them in a deep dish and pour over boiled custard hot; let it cool before serving.

347 Carrot Pudding.

One pound grated carrots, three-quarters of a pound chopped suet; one-half pound raisins and currants, four tablespoons sugar, eight tablespoons flour, spices to suit the taste; boil four hours and bake twenty minutes. This is the receipt, but we question whether we would bake it the twenty minutes if it was nice without.

348 Whortleberry Pudding.

One quart of flour, one heaping tablespoonful of baking powder, a little salt, and mix with cold water, having the dough softer than for soda biscuit; roll out the paste and pour upon it one quart of whortleberries, then cover the berries by securely lapping the paste as for dumplings. The water must be boiling, the pot ample and well filled with the boiling water. Dip the pudding cloth in hot water, then flour it well; tie the pudding very closely in the cloth and let it boil steadily one hour.

SAUCE.—One cup of sugar, a little less than a half a cup of butter, worked together until white and smooth; flavor with nutmeg; just before sending to the table pour in boiling milk until the whole is the consistency of thick cream. Stir the sauce when used as it will settle a little.

349 Whortleberry Pudding.

Six cups of flour, in which three teaspoonfuls of baking powder have been sifted, two cups of milk, stirred well together; then add three pints of berries, and boil in a floured cloth or bag two hours and a half. Serve with rich, sweet sauce.

350 Fried Bread Pudding.

One pint of milk, three eggs, a pinch of salt, and flour enough to make a very thin batter; cut a stale bakers' loaf in slices one inch thick; dip each slice one instant in milk, then lay them in the batter for fifteen or twenty minutes; remove carefully with a pancake turner when ready to cook, and fry brown on both sides, in hot batter, in a frying-pan; eat with sauce.

SAUCE.—Half a pint bowl of brown sugar, two heaped tablespoonfuls of butter, one teaspoonful of extract of nectarine, all stirred to cream; then dredge in about a tablespoonful of flour, and add a teacup of boiling water, stirring well for two or three minutes; grate half a nutmeg over the top, and use the moment it is done. The above is a delicious French dessert, though bearing so homespun a title.

351 Marlboro Pudding.

Nine tablespoonfuls of sweetened stewed apples; one-fourth of a pound of butter, six eggs, beaten separately; flavor with

lemon or vanilla; bake with an under crust. The whites of two eggs may be reserved and mixed with one-half cup of sugar, spread over the top when baked, and slightly browned.

351 Delicious Hasty Pudding.

Seven eggs beaten separately, add to the yolks gradually ten tablespoonfuls of sifted flour alternately with a quart of milk and half a teaspoonful of salt. Beat till perfectly smooth. Then add the whites poured into a buttered dish and bake twenty minutes. Eat with fairy butter.

352 Yorkshire Pudding.

Six tablespoonfuls of flour, three eggs, a teaspoonful of salt and a pint of milk, so as to make a middling stiff batter, a little stiffer than you would for pancakes; beat it up well and take care that it is not lumpy; set the meat upon a wire stand or put a dish under it with sticks across and let the drippings become quite hot, to grease well the dish; then pour in the batter, let bake on one side, then turn. It will take an hour.

SAUCES.

353 Foaming Sauce.

One cup of sugar, one cup of butter, two eggs; beat the yolks with the sugar and the juice, and grated rind of one lemon; beat the white by itself, when it is stiff, mix it with the sugar and yolks. *The minute before* it is sent to the table, stir in rapidly a teacup of boiling water.

354 German Foam Sauce.

Select a German pudding dish with dasher, or use a Dover egg beater; into this put the yolks of five eggs, two dessert-spoonfuls of raspberry vinegar and three of water, three-fourths of a cup of sugar; add lemon peel; stir to a foam by whipping it with a Dover egg-beater; then place over the heater till it boils, stirring constantly; to be prime it should be prepared after the dinner is served; there should be nothing but foam.

355 Sauce for Sponge Pudding.

Two cups of sugar, one cup of butter, yolks of two eggs beaten to a cream; heat over the kettle top, add the beaten whites. Flavor to your taste.

356 Pudding Sauce.

Add to a coffeecup of boiling milk, one tablespoonful of flour, wetted with two of cold milk, have ready a teacup of sugar, and half a teacup of butter, thoroughly stirred together,

and when the flour and milk have boiled two or three minutes, add the sugar and butter ; stir well but do not boil, flavor with lemon or vanilla.

357 Pudding Sauce.

Three tablespoonfuls of white sugar, one even of flour, a piece of butter the size of a hen's egg, stirred to a cream. Stir in gradually two tablespoonfuls of mace compound, add a teacup of boiling water. Then set into a kettle of boiling water, stirring it constantly, until the flour is cooked.

358 Heidelberg Sauce.

Take of the mace compound five tablespoons, sugar three tablespoons, one scant teacupful of water, one teaspoonful of flour, one teaspoonful of butter ; put all on the fire and stew to a glaze.

359 The Eyre Sauce.

Stew together for fifteen minutes half a pound of sugar, a piece of butter as large as an egg, and one pint of water ; beat the yolks of three eggs ; remove the pan from the fire and pour several spoonfuls of its contents into the beaten egg, stirring briskly ; then pour all into a pan, place it over a slow fire and stir till it thickens ; season with extract of nectarine (Burnet's) or vanilla.

360 Virginia Cold Sauce.

Whites of five eggs beaten to a stiff froth ; sweeten to taste ; pour in some *hot* melted butter, stirring well ; season with almond or lemon.

361 Southern Pudding Sauce.

One cupful of cream from morning's milk, two cupfuls of sugar, one egg well beaten, one tablespoonful of butter, one teaspoonful of corn starch. Boil all together till it is a thick syrup, take off the fire and add grated nutmeg and a teaspoonful of ext. of nectarine.

362 Bath Lemon Sauce.

One cup of sugar, half a cup of butter, stirred to a light cream ; add the yolks of two eggs, then pour over this half a pint of boiling water and the juice of one lemon ; then the whites of the eggs well beaten.

363 Rappahannock Cold Sauce for Eight Persons.

One heaping tablespoonful of butter creamed till very light, adding sugar till as thick as you can stir ; then add two tablespoonfuls of very rich milk or thin cream, a dozen pounded almonds or a teaspoonful of extract of almonds and a little grated nutmeg.

364 Fairy or Nuns' Butter.

One tablespoonful of butter and three of powdered sugar stirred together till very light ; grate a little nutmeg over the top.

365 Strawberry Sauce.

Omit the nutmeg in the above receipt and add a teacup of mashed strawberries.

366 Raisin Sauce.

Cut half a pound of raisins and stew them in three teacups of water, into which has been stirred three tablespoonfuls of imperial grits and one saltspoon of salt ; let stew thirty-five or forty minutes, add half a teacup or six tablespoonfuls of sugar, and grate in half a nutmeg.

367 Molasses Sauce.

Half a pint of molasses, one pint of sugar, piece of butter the size of an egg, teaspoonful of ginger, half a teacup of water ; let all boil and serve hot.

368 Virginia Molasses Sauce.

Moderately boil a pint of molasses from five to twenty minutes, according to its consistency, add three eggs well beaten, stir them, and continue to boil a few minutes longer ; season with nutmeg and serve very hot.

369 Maple Sugar Sauce.

Make a rich syrup of one scant cup of water and one heaping cup of maple sugar ; let boil from twenty to forty minutes. When ready to serve stir into the boiling sugar two tablespoonfuls of butter, braided with one teaspoon of flour.

FRIED CREAM, BATTER PUDDINGS, FRITTERS.

370 Fried Cream (*Creme Frite*).

Every one should try this recipe. It will surprise many to know how soft cream could be enveloped in the crust; it is an exceedingly good dish for a dinner course, or for lunch or tea. When the pudding is hard it can be rolled in the egg and bread crumbs. The moment the egg touches the hot lard, it hardens and secures the pudding, which softens to a creamy substance, very delicious.

Ingredients: One pint of milk, five ounces of sugar (little more than half a cupful), butter the size of a hickory nut, yolks of three eggs, two tablespoonfuls of corn starch, and one tablespoonful of flour (a generous half cupful altogether), stick of cinnamon one inch long, one-half teaspoonful of vanilla. Put the cinnamon into the milk, and when it is just about to boil, stir in the sugar, the corn starch, and flour, the two latter rubbed smooth, with two or three tablespoonfuls of extra cold milk; stir it over the fire for fully two minutes, to cook well the starch and flour; take it from the fire, stir into it the beaten yolks of the eggs, and return it for a few moments to set them; now, again taking it from the fire, remove the cinnamon, stir in the butter and vanilla, and pour it on a buttered platter until one-third of an inch high. When cold and stiff, cut the pudding into parallelograms, about three inches long, and two inches wide; roll these carefully, first in sifted cracker crumbs, then in eggs (slightly beaten and

sweetened), then again in the cracker crumbs. Dip these into boiling hot lard (a wire basket should be used if convenient), and when of fine color take them out and place them in the oven for four or five minutes to better soften the pudding. Sprinkle over pulverized sugar, and serve immediately.

371 White Puffs, Very Nice.

Marion Harland says: One pint of rich milk, whites of four eggs, beaten stiff; one heaping cup of prepared flour (or teaspoonful of baking powder in ordinary flour), one scant cup of powdered sugar, grated peel of half a lemon, a little salt. Whisk the eggs and sugar to a meringue and add this alternately with the milk, cream or half cream—half milk is better, if you have it; beat until the mixture is very light, and bake in buttered cups or tins. Turn out, sift powdered sugar over them, and eat with lemon sauce, or sauce flavored with lemon. These are delicate in taste and texture, and pleasant to the eye.

372 Cream Batter Pudding.

Half a pint of sour cream, half a pint of sweet milk, half a pint of flour, three eggs, half a teaspoonful of soda. Beat the whites and the yolks of the eggs separately, and add the whites last. Bake in a moderately hot oven. This is the queen of batter puddings. Eat with half a cup of butter and one cup of sugar, stirred to a cream and flavored with a teaspoonful of extract of vanilla or half a teaspoonful of extract of nectarine—Burnet's.

373 Batter Pudding.

Six eggs, beaten light; six tablespoonfuls of flour, sifted; one quart of sweet milk. Bake an hour.

374 Boiled Batter Pudding.

Four tablespoonfuls of flour, four eggs, one pint of milk ; mix the flour in the eggs ; add gradually the milk, and boil in a cloth or mold for one hour.

375 German Puff Pudding.

One pint of milk, six eggs beaten separately, and stirred into the milk. Take one pint of sifted flour and stir all to a thin batter. Bake half an hour in a quick oven.

376 Balloon Pudding.

One quart of milk, one quart of flour, a saltspoon of salt, six eggs. Bake in small tins.

377 French Fritters.

One tumbler of water, a saltspoon of salt, a teaspoonful of sugar, quarter of a pound of butter. Put all together in a stewpan on the stove, and when well heated so that the butter is thoroughly melted, stir rapidly in one-half pound of flour ; take it from the fire and break in one egg, blend it and break another, and then another, till five have been broken in ; then in very hot lard and butter drop spoonfuls of this mixture and let boil slowly, as you do fritters ; when they are taken out roll them in sugar and cinnamon, or eat with pudding sauce.

378 Fritters Made with Yeast.

One quart of flour, three tablespoonfuls of yeast, five eggs, and one pint of milk ; beat into a tolerably stiff batter ; stir a cupful of boiled rice into the batter a short time (about an hour) before baking. A great deal of lard boiling hot is required for frying the fritters. Drop the batter in with a spoon, which must be dipped each time into hot water. Set the fritters at breakfast time or just after.

379 American Fritters.

One cup of milk, one and one-half cups of sifted flour, two eggs, one teaspoonful of sugar, one small teaspoonful of baking powder ; beat the eggs to a froth, then add milk and sugar. Put in the flour and baking powder the last thing.

Drop them, a spoonful at a time, in hot lard. Serve immediately.

380 Orange Fritters.

Take the above batter for American fritters ; peel an orange, split it according to its natural divisions, as far as possible extract the seeds ; dip each section of orange into the batter and boil in hot lard.

381 Fritters.

Half a pint of sweet milk and half a pint of sour milk, two eggs, soda enough to sweeten the milk, a little salt, one tablespoonful of melted butter ; stir a little thicker than for griddle cakes, so that the batter will drop from the spoon into hot lard.

382 Apple Fritters.

Slice tender tart apples thin, mix in the above or American fritters batter, and boil in hot lard.

383 Omelet Souffle.

One cup or flour, one pint of milk, one tablespoonful of sugar, piece of butter the size of a walnut. Scald milk, butter and flour together. After the batter is cold, stir in the yolks of eight eggs, and just before baking the whites beaten light. Bake in a quick oven. Eat with sauce.

384 Kissingen Phannekuchen.

One cup of flour, one pint of milk, one tablespoonful of sugar, piece of butter the size of a walnut (a heaping teaspoonful); scald the milk, butter and flour together. After the batter is cold stir in the yolks of eight eggs, and just before cooking add the whites beaten very light. Put into a frying or omelet pan a tablespoonful of butter; let it boil up, pour in one-sixth of this mixture, and let it fry as you do an omelet; fold over from each side of the pan and double in the middle, as you do an omelet. In Germany they sprinkle sugar over before folding up. We prefer sifting the powdered sugar on after it is folded. Raspberry jam is served with phannekuchen. We prefer it without.

HOME-MADE EXTRACTS.

385 Almond Flavor.

Pound six bitter and twelve sweet almonds in a mortar, and add to pudding sauce, or add with this a teaspoonful of extract nectarine.

386 Mace Compound.

One teacup of lemon juice, one-half ounce of blade mace; let steep six hours, then add half a teacup of water and let it scald fifteen or twenty minutes; bottle and seal for use as directed.

387 Bitter Almond Flavoring.

From May till November three or four peach leaves scalded in milk make a delicious flavoring for cake, custard and ice cream.

388 Extract of Lemon.

Grate or pare very thin the rinds of lemons to be used for lemonade; put them into a pint jar and pour proof spirits on. The proportion should be eight tablespoonfuls of grated peel to ten of proof spirits.

389 Essence of Orange.

Make as lemon, only using four tablespoonfuls of the grated rind to ten tablespoonfuls of rectified spirits.

390 Essence of Ginger and Vanilla.

We prefer to use Brown's Jamaica Ginger (Philadelphia maker), and Burnet's Extract of Vanilla.

391 Pickled Peach Vinegar

Is often a pleasant flavor to molasses or other sauces.

MERINGUES.

These have become an every-day addition to pastries, custards, and even charlottes. We therefore give two receipts for French and Italian meringues, as well as those interspersed throughout other receipts.

392 To Make a French Meringue.

To each white of an egg, beaten stiff as possible, take two heaping tablespoonfuls of pulverized sugar, sift it lightly and slowly into the whites, stirring till smooth ; spread over your pie, pudding or fruit ; sift a very trifle of sugar over the top and bake quickly. If the oven browns too fast shade the meringue with a paper that does not touch it.

393 Italian Meringues.

Boil four ounces of sugar slowly and steadily with two tablespoonfuls of water till it begins to crystallize, which can be told by its forming long threads as you give the skimmer a sudden jerk ; then pour this onto the whites of two eggs, beaten to a very stiff froth, and stir for five or ten minutes off the fire ; sprinkle the top with split and blanched almonds, and bake as you do French meringues.

CUSTARDS.

(General Directions.)

Eggs, milk and sugar of the best ; a custard boiler or a tin pail set in a kettle of boiling water will answer the purpose, for boiled custards ; bring the milk to a boil, stir your yolks of eggs and sugar together ; pour a teacup of scalding milk on the eggs and sugar, blend all smoothly and then stir them into your scalding milk and keep your spoon moving around the boiler for a minute or a minute and a half, by the clock, till the custard begins to thicken ; take quickly from the fire and continue to stir for a few moments after it has been removed. Never add flavoring till the custard is almost cold.

Baking custard can be accomplished by simply setting the pan containing the ingredients in the oven and baking twenty minutes ; but a method that gives a more delicate flavor is to cover your pudding dish or pan, set it in another larger pan, and two-thirds fill the latter with boiling water and let it bake till the center is like jelly.

As the foundation of most creams is a well made boiled custard, and the main element of most puddings is "a baked custard with additions," it behooves every one desirous of being a dainty cook to make a study of custards.

394 Delicate Custard.

Heat a quart of milk quite hot, that it may not whey when boiled, let it stand till cold ; then beat six eggs very light (five will do very well), and add to the milk ; sweeten to taste with

white sugar, flavor with lemon or vanilla, and a pinch of salt. Fill cups or bowls and set them in the oven in a dripping-pan filled with boiling water. When the water has boiled ten or fifteen minutes, take out a cup, and if the cup is the consistency of jelly, it is done. Cover the cups and they will bake better.

395 Boiled Custard.

One quart of boiling milk, to which add the yolks of eight eggs and one heaping teacup of sugar, stir just one minute before taking off the fire; this is the genuine old-fashioned boiled custard; when cold, flavor with vanilla or bitter almonds or use no flavoring, but after it is poured into the cups grate a little nutmeg over each.

396 Boiled Custard, No. 2.

Bring two quarts of milk to a boil, stir into them two even tablespoonfuls of corn starch and let cook till smooth and well done; add yolks of three eggs beaten very light; stir well for one minute by the clock; now stir in lightly the whites of four eggs beaten to a stiff froth, allowing it half a minute more over the fire to set the eggs. Flavor with vanilla or chocolate, or both. This is a particularly nice custard, and though it is comparatively inexpensive, it does not taste *cheap*.

397 Caramel Custard Pudding.

One small teacupful of brown sugar in a Charlotte Russe pan, in which it is to be baked, set in the oven five minutes or longer; prepare a custard of four eggs to one quart of milk and one heaping teacup of sugar; pour this gently into the pan and bake promptly.

398 Lemon Custards that will keep a week.

Beat the yolks of eight eggs until they are white, then put to them a pint of boiling water, the rinds of two lemons grated, and the juice sweetened to your taste, stir it on the fire until it is thick, then add almond or nectarine flavoring, and after giving it one scald, put in cups to eat cold.

If it does not come thick enough a little corn starch can be added.

399 Custard to Turn Out.

Mix with the yolks of four eggs, well beaten, one pint of new milk, sweetened with sugar, and boil over the fire till it thickens; then add half a box of gelatine, previously dissolved by soaking one hour in half a teacup of cold water, then adding two tablespoonfuls of boiling water, and set it over the steam of the teakettle till needed. Pour into a dish and stir till a little cooler, then pour into cups to turn out when cold. Add flavoring to the eggs.

400 Chocolate Custard.

One quart milk, three tablespoons grated chocolate boiled in the milk, three eggs beaten light, stirred into the boiling milk; let the whole come to a boil again. Sweeten to taste.

401 Cocoanut Custard. .

To one pound of grated cocoanut allow one pint of scalding milk and six ounces of sugar. Beat well the yolks of six eggs and stir them alternately in the milk with the cocoanut and sugar. Pour this into a dish lined with paste and bake twenty minutes, or, if preferred, treat the milk, cocoanut, eggs and sugar as for boiled custard and serve in cups.

402 Snow Custard (Winter Receipt).

For a three-pint mold put one-half box of gelatine in a bowl, soak it one hour with one pint of cold water, then add one pint of boiling water, stir until dissolved; then put to cool; sweeten with three-quarters of a pound of sugar and flavor with the juice of three lemons. Whip the whites of four eggs to a stiff froth; add them to the gelatine when it begins to stiffen or set; then whip the whole to a light froth, and when all begins to stiffen pour it into a mold. Take the four yolks of the eggs and make a rich custard, flavor it with the rind of one lemon and pour round. This pudding will keep for a day or two. This receipt is excellent in cold weather or where you can use plenty of ice.

403 Snow Custard (Summer Receipt).

Soak one-half a box of gelatine one hour in half a pint of cold water; add half a pint of boiling water, three-quarters of a pound of powdered sugar. Beat the whites of three eggs, add gradually the gelatine and sugar, when it begins to set then the juice of three lemons, grated rind of one; beat constantly, *hard and fast*, from half an hour to an hour, or until it is about as stiff as pancake batter; put it in the dish in which it is to be served, and set in a cold place or on ice; make the yolks into a soft custard, with a pint of milk, flavoring with the rind of the lemon. This pudding is good the second day, eaten with strawberries or canned fruit.

CREAMS.

In most Creams a well made custard is the basis of their composition. This is also somewhat the case in Charlotte Russe. Nothing is more simple than to make a smooth, rich boiled custard, and we refer our readers to the "general instructions for making custards," which precede the foregoing subject. The second thing in creams is the proper preparation of gelatine or isinglass. All gelatine or isinglass melts more smoothly and richly if soaked at least one hour in cold water, a scant teacup of water to an ounce of either. When all the water is absorbed, and the gelatine soft, add from two to four tablespoonfuls of boiling water, and set it on the back of the stove to melt. When it is a smooth glue stir it into your custard. Plan to have the gelatine ready to pour into the custard within five minutes after you remove both from the fire, and stir till it is so smoothly mixed with the custard as to be a part of it. The second and most important matter is *just when* to combine the custard, or simple gelatine, with the whipped cream. Your custard with the gelatine, or the latter properly dissolved, *must be exactly at the point where it is ready to set*. You can easily tell this by the manner in which it begins to adhere to the bottom and sides of the bowl or pan. If the gelatine is not cold enough, and your cream is almost whipped, take a piece of ice as large as your two hands, fold it in an old cloth and beat it with a hammer or flat-iron till very fine; open the cloth, stir a teacup of salt in the ice; pour it quickly into a pan, and set the lukewarm custard or gelatine upon it, stirring and beating till cold; then the cream and custard

can be blended quickly, but thoroughly. By neglecting these precautions, we have seen the most disheartening failure of the very best receipts; the mortified cook all the time protesting that she had done just what the book said. If you wish to make a charlotte or cream directly after breakfast, when you rise in the morning drop your gelatine into a tumbler, and cover it with the cold water; have your milk put on the stove to boil while you are breakfasting. When you go into the kitchen add the boiling water to the gelatine, and set it to melt; break you eggs, add your sugar, et cetera, and in five minutes your custard is made. While it is cooling whip your cream, and in twenty-five minutes, if your plans are well arranged, you have made an elaborate dessert; and its preparation has been a pleasure rather than a toil.

Let us reiterate that the temperature in the combination of custard, cream and gelatine is the secret of success. Cold cream to whip, cold eggs to beat, cool custard to stir into the cream, will encourage you to believe that the art of cookery is yours.

Notwithstanding the best cookery books instruct you to "soak the gelatine in milk," and "boil the gelatine in milk," we can from our own experience give the advice of Punch to the young man about to marry, "Don't."

Gelatine and milk, either soaked or boiled, are very apt to curdle. In receipts for Spanish cream this boiling gelatine in milk and adding eggs afterwards, is always strongly urged. Our own plan is to boil the milk, scald the yolks of eggs and sugar in the same. Take them off the fire and cool five minutes; then stir in the gelatine which has been warmed, till it is a smooth liquid. Set away to cool, and when cold and just ready to set, stir in the well beaten whites.

404 Charlotte Russe, No. 1.

Sweeten and flavor to taste one quart of fresh cream ; whip it to a froth with a Dover egg-beater or wire spoon. Break up half an ounce of Cooper's isinglass into half a pint of cold water ; let soak one hour, then set it over a boiling teakettle, or on the stove, to dissolve. When thoroughly dissolved and cooled, pour it into the cream, stirring it until it begins to thicken. Line a mold with lady's-fingers and pour in the mixture.

405 Charlotte Russe, No. 2.

Four sheets of Cooper's isinglass broken up and soaked in cold water till soft, then pour off the water and put the isinglass into half a pint of boiling water ; set it on the stove to stew down to one-half. Beat the yolks of four eggs till very light, with three-quarters of a pound of sugar ; stir these into one pint of boiling milk. Beat the whites separately ; strain the isinglass into this custard as it cools and begins to stiffen ; whip in the whites, flavor with two teaspoons of vanilla. Have ready a quart of cream churned to a froth, which add when the custard is quite cold and commencing to thicken, stir very thoroughly, but quickly, and put into molds lined with sponge cake.

406 Charlotte Russe (Katie T.'s), No. 3.

Beat one pint of cream till thick and foamy ; beat the whites of four eggs to a very stiff froth, soak two tablespoonfuls of gelatine in two tablespoonfuls of cold water one hour ; then add two tablespoonfuls of boiling water ; let it cool, then put a scant teacup of pulverized sugar into a large bowl, add two teaspoonfuls of extract of vanilla ; pour the eggs, cream,

and last the gelatine, all into this bowl, and beat with an egg-beater till well blended. Pour this mixture into Charlotte molds, lined with lady's-fingers, and put it away on ice for three or four hours to set. This is very pretty, made in a glass bowl, with lady's-fingers at the bottom and sides, and two crossed on the tops. In summer double the quantity of gelatine if you wish it to turn out on a dish.

407 Charlotte Russe.

Three pints good cream, three-fourths of a pound pulverized sugar, one ounce of best gelatine, six eggs. Divide the sugar in half, sweeten the cream with one-half, flavor with Burnet's extract of vanilla, and whip with a Dover egg-beater. Beat the eggs to a stiff froth, add the rest of the sugar, beating hard. As soon as the gelatine is weighed, put it into half a teacup of cold water to soak one or two hours; then add half a teacup of boiling water, melt and strain, and keep warm. Put the eggs and sugar into a large bowl, pour over the scalding gelatine; stir well and quickly, and when it is well cooled, add the whipped cream, mixing with both hands and with great dispatch to avoid congealing in lumps. Pour in glass bowls and ornament to suit the taste. If this receipt is closely followed, one need never fail in making this delicious dessert.

408 A Charlotte a la Parisienne.

One large stale sponge cake, one cup of rich custard, one cup of sweet cream whipped, two tablespoonfuls of rose water, one-half of a grated cocoanut, one-half pound of sweet almonds blanched and pounded, whites of four eggs beaten stiff, three tablespoonfuls of powdered sugar.

Cut the cake in horizontal slices the whole length of the loaf. They should be half an inch thick. Divide the whipped

egg into two portions; into one stir the cocoanut with half the sugar; into the other the almond paste, with the rest of the sugar. Spread the slices with these mixtures, half with the cocoanut, and half with the almond, and replace them in their original form, laying aside the top crust for a lid. Press all the sliced cake firmly together, that the slices may not slip, and with a sharp knife cut a deep cut out of the center down to the bottom slice, which must be left entire. Take out the rounds you have cut, leaving the walls an inch thick, and soak the part removed in a bowl with the custard. Rub it to a smooth batter, and whip it into the whipped cream, the rose water in the almond paste will flavor it sufficiently. When it is a rich stiff cream, fill the cavity of the cake with it; put on the lid and then ice with the following: Whites of three eggs, one heaping cup of powdered sugar, juice of one lemon. Beat stiff, and cover the sides and top of the cake; set in a very cold place until needed. This is a delicious and elegant charlotte, which twenty-five years ago was called "a Charlotte Polonaise."

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409 Bavarian Cream.

Take half a box of Nelson's or Cox's gelatine, pour over it half a teacup of cold water, let it soak one hour or more, then add two tablespoonfuls of boiling water and set the tin cup in which it is on the back part of the stove to thoroughly dissolve. Put a pint of rich milk or cream in your custard pail; let it come to a boil, add two heaping tablespoonfuls of pulverized sugar and the yolks of four eggs stirred together; beat and stir one moment over the fire; take off and pour into a bowl to cool, adding the half ounce of gelatine; then take one pint of very cold sweet cream, add to it one teaspoonful of extract of vanilla (Burnet's) and two

heaping tablespoonfuls of pulverized sugar. Whip it to a froth, skim off the whipped cream and place it in a sieve to drain; whip and skim till it is all frothed. If by this time your custard is cold enough to begin to set, stir cream and custard rapidly together; if not thoroughly cooled set it on some ice broken up fine, and having half a teacup or more of salt sprinkled among it; the moment it begins to set stir quickly but delicately together the custard and whipped cream till well mixed; pour into a mold and set on ice or in a very cold place.

410 Mrs. Henderson's Bavarian Cream.

Sweeten with two heaping tablespoonfuls of sugar, and whip one pint of cream to a stiff froth, laying it on a sieve to drain.

Boil another pint of cream or rich milk with two heaping tablespoonfuls of sugar; take it off the fire and add half a box of Nelson's or Cox's gelatine (soaked for an hour in half a cupful of cold water in a warm place near the range; then add two tablespoonfuls boiling water and set over the steam of the teakettle till dissolved); when slightly cooled, stir in the yolks of four eggs well beaten; when it has become quite cold and begins to thicken stir it without ceasing a few minutes until it is very smooth, then stir in the whipped cream lightly until it is well mixed. Put it into a mold or molds and set it on the ice or in a cool place. We prefer the preceding receipt, but as the effect is somewhat different, we give both as both are excellent.

411 Chocolate Bavarian Cream

Can be made as the preceding by adding two sticks of chocolate (soaked and stirred smooth in two tablespoonfuls of water) to the yolks of the eggs.

412 Almond Bavarian Cream.

Take three ounces of sweet and one of bitter almonds, blanch and skin them ; put them into a pan on a moderate fire, stirring them continually. As soon as they have acquired a fine yellow color, take them off the fire, and when cold pound them into fine pieces ; then add a pint of cream or rich milk nearly boiling and three or four heaping tablespoonfuls of sugar and half a package of gelatine, which has been soaked as before described. Put it upon the ice and when about to thicken stir it until it is very smooth ; then stir in lightly a pint of cream whipped and put it into a mold.

413 Riz de l'Imperatrice (Queen's Rice).

A large spoonful of rice, whitened in cold water ; then put the rice in just enough milk to cook the rice properly. Take the yolks of four eggs and a cup of sugar, with a pint of milk, and cook like a custard. Mix the rice with the custard and set on the ice an hour and a half before dinner ; add a pint of whipped cream and one-third of a box of gelatine and pour in a mold ; before turning out of the mold, put some preserves in the bottom of the dish, and garnish the top with preserved cherries.

414 Bavaroise.

A full pint of milk, four tablespoonfuls of ground coffee ; cooked until well mixed, and strained through a jelly bag ; add the yolks of four eggs, a cup of sugar and cook as for a custard ; set in the cold an hour and a half before dinner ; add a pint of whipped cream, and gelatine one-half or a third of a box, the same amount as for Charlotte Russe.

415 Genoese Cream.

One pint of milk, one tablespoonful of flour, one tablespoonful of sugar. Boil until it thickens; add the yolks of three eggs and a piece of butter the size of an egg; flavor with lemon or vanilla. Cover the bottom of the dish with sponge cake spreading one side of cake with currant or other jelly. Pour on the cream and dust the top with sugar.

416 Spanish Cream.

Dissolve half a package of Cox's gelatine in half a pint of cold milk. Simmer a quart of milk; while hot on the stove pour in the gelatine, stirring till perfectly dissolved; add the beaten yolks of eight eggs, sugar and vanilla, as for a custard, and let them scald one minute or a little more. When done pour the mixture into a large dish containing the well beaten whites of the eight eggs; stir briskly for one minute and pour into molds. It will fill two quarts and one pint. Our experience leads us to say that if milkman's milk and cream is used it is better not to soak the gelatine in milk, but water.

417 Italian Cream.

Mix one pint of rich cream with half a pint of milk, sweeten to taste; add one teaspoon extract of bitter almond, one gill of rose water. Beat these thoroughly together. Take one ounce of isinglass, break it small into a very little water and set it over a boiling teakettle until dissolved; strain and stir into the cream. Fill the molds and set in a cool place.

418 Russian Cream.

One-half box of gelatine, cover it with cold water and let it stand one hour. Beat the yolks of four eggs and one cup of

powdered sugar together ; stir in the gelatine and pour all into one quart of boiling milk. Flavor with vanilla. Let it cool and then stir it into the whites of the eggs beaten to a stiff froth ; pour into molds and let it stand four hours, when it will be ready to use.

419 Blanc-Mange.

This is an old-fashioned receipt, but after one has been cloyed on whipped cream old-time blanc-mange will produce quite a new sensation.

Take four ounces of sweet almonds, blanched, half an ounce of bitter almonds ; pound them in a wedgewood mortar, moistening them gradually with orange flower water ; mix this with one quart of fresh cream. Have the "largest half" of a box of Cox's gelatine soaking in half a cup of cold water one hour. Set your cream and almonds on the fire, stirring constantly ; when it comes to a scald pour in the gelatine and stir till it dissolves. Put in molds.

420 Cream a la Mode.

Put half a pound of white sugar into a deep glass dish ; the juice of one large orange and one lemon ; to one ounce of isinglass add one pint of water ; let it simmer down one-half, and when cool and beginning to set strain it on the above, and by degrees add one and a half pints of cream, that have been well whipped ; stir till cool and place in on ice to stiffen.

421 Tapioca Cream.

One cup of tapioca ; add to it sufficient milk to make it soft, and soak eight hours ; then take one quart of milk, let it boil for a few minutes ; beat two eggs, whites and yolks separately, stir the yolks into the milk, and, when it begins to boil, add the tapioca ; let it boil up, then stir the whites very thoroughly through it. Flavor to taste ; eat cold.

422 Peach Meringue.

Cut up peaches, and put in the bottom of a dish; sprinkle them with sugar. Make an icing of the whites of three eggs and three-fourths of a cup of sugar, spread over the peaches and bake a few minutes.

423 Orange Souffle.

Two oranges peeled and cut in thin slices in your pudding dish, with sugar sprinkled over them, and let stand an hour. Make a custard with the yolks of four eggs and one pint of milk, sweetened to taste, pour over the oranges boiling hot. Beat the whites to a stiff froth with five tablespoonfuls of pulverized sugar, spread over the top of the custard, set the dish in a pan of water and put in the oven until it is a lovely brown.

424 Fruit Charlotte.

Line a dish with sponge cake, place upon the bottom, in the center of the dish, grated pine-apple; cover with a whipped cream blanc-mange. Keep back a little of the cream to pour over the top after it is turned out of the mold.

ICE CREAMS.

We have lived so much in the country that years ago we gave our mind to the simplification of making ice cream. We like a patent freezer ; almost all are good, especially those that have not too much machinery, but we can make mighty good cream with a tall four-quart tin pail and an ordinary wooden bucket. Any of the receipts given are good. All cream is the richest—the flour, milk and whites of eggs with part cream is the next—the frozen custard is thoroughly digestible and an excellent and economical receipt. To freeze ice cream or water ices quickly and well : Have your cream or custard on the ice for two or three hours before you are ready to use it ; flavor and sweeten the former when you are prepared to freeze it. Take a fifteen pound lump of ice, put it into an old bag or coffee sack, have at your hand three pints of course salt ; then take the flat of the axe or a mallet, or, if you have neither, and are a woman, a great deal may be accomplished with a flat-iron, pound the ice *fine*, empty it out of the bag into an old dishpan or tub, pour over the salt, take your short-handled stove shovel or a scoop, mix all thoroughly and fill round the ice cream freezer after it has been properly placed in the tub ; then pour in your cream.

425 Ice Cream.

To one quart of cream take six ounces of sugar, grate in one-quarter of a vanilla bean, strain it and put it into your freezer ; add the whites of two eggs beaten very light, with three tablespoonfuls of powdered sugar to stiffen them. If

your cream is not very rich, boil a little milk, sweeten it, beat two eggs very light and stir in and cook like soft custard. The flavor will perhaps be better if the vanilla bean is boiled a few minutes in a little milk, which may be added to the cream when cool.

426 Ice Cream.

Three pints sweet cream, one quart of new milk, one pint of powdered sugar; put in a freezer till thoroughly chilled through, then add the whites of two eggs beaten light, and freeze.

427 Ice Cream, No. 2.

Boil two quarts of milk, into which stir a pint of cold milk that has had four level tablespoonfuls of arrowroot mixed smoothly into it, then scald, but not boil; when cold, add two quarts of cream, a tablespoonful of vanilla or other flavoring, and two pounds (or pints) of sugar; put in the freezer and whip till well chilled, then add the whites of six eggs beaten to a stiff froth.

428 White Ice Cream.

Three quarts of milk, whites of four eggs, beaten light, three tablespoonfuls of arrowroot mixed in a little cold water and added to the eggs. Boil the milk and pour over the eggs, then set over the fire and stir till it thickens a little; when nearly cold, add a quart of cream, sweeten and flavor to the taste. We allow a cupful of sugar and a teaspoonful of vanilla, Burnet's extract, to every quart. If you have no arrowroot, use half a teacup of flour, let it boil well, and then strain well.

429 Caramel Ice Cream.

Take two pints of brown sugar, put it in an iron skillet over a brisk fire until it is dissolved, stirring it constantly to prevent its burning; have a pint of milk at boiling point and stir a little of this at a time into the sugar, as it shows a disposition to scorch. Strain it and when cool add it to three quarts of pure cream well beaten in the freezer, and freeze.

430 Norvell House Caramel Ice Cream.

Four quarts of pure cream, four heaping cups of powdered sugar, five tablespoonfuls of caramel; mix and freeze hard.

431 Caramel Custard Ice Cream.

Make two quarts of rich boiled custard, substituting for sugar one pint of brown sugar, treated as in caramel ice cream No. 1; freeze.

432 Biscuit Glace.

To half a pound of powdered sugar add the yolks of four eggs and vanilla flavor; beat well and then take two quarts of well whipped cream, and mix with sugar and yolks; color some of it red and spread on the bottom of paper cupsules and fill up with the fresh cream. Then put them in a tin box with cover and pack well up on all sides with pounded ice and salt. Let stand for two hours; it is then ready for use.

The above receipt was procured from the French cook at the St. Nicholas Hotel, New York, where biscuits glace reach a perfection that cannot be excelled by any confectioner.

433 Chocolate Ice.

Grate two cakes of chocolate, and mix to a paste with milk. Boil one quart of milk and when boiling, add the chocolate with sugar enough to make it very sweet. When cool and ready for the freezer, pour in a teaspoonful of vanilla, and freeze as ice cream.

434 Bisque.

One-half gallon of freshly turned bonny clabber or milk that has soured and set, one-half gallon of rich sweet cream, a vanilla bean boiled in a half pint of sweet milk; sweeten. Churn five minutes before freezing. One can of condensed milk can be used with less clabber. This is a Virginia receipt, our own is somewhat similar, except that six hours before making the bisque we take two quarts of fresh milk add to it a scant teacup of sugar, a teaspoonful of vanilla, and set it by, stirring in two scant teaspoonfuls of liquid rennet prepared by Wyth, of Philadelphia.

435 Chocolate Ice.

Follow the receipt No. 10 for German chocolate, add a scant teacup of sugar for each receipt (or quart) made; let it become thoroughly cold and freeze as ice cream.

WATER ICES.

436 Water Ices.

We wish to say a word on the subject of water ices. If you desire them to freeze promptly and be rich and smooth, be careful to obey these directions :

Know what quantity you need for your freezer, and make your calculations accordingly. Take the requisite amount of water and sugar, and let them boil till they form a rich syrup ; it will take an hour if made with boiling water, and longer if with cold water. Then set it away to get thoroughly cold ; add to this your lemon juice, pine-apple, orange, raspberry, currant, etc. Allow the whites of three eggs to every two quarts of the mixture ; whip them very light, and when the ice has been frozen till it is just ready to stiffen, stir in the whites of the eggs.

437 Lemon Ice.

Take the juice of four lemons, add about three pints of thin syrup made with about one pint of sugar. Into every quart when it begins to freeze, stir the whites of two eggs beaten very light, with a little powdered sugar. This will make it smooth.

Any kind of water ice may be made in this way, by mixing the strained juice of the fruit, currant, raspberry, strawberry, etc., with syrup flavored to taste, and add the white of an egg when it begins to freeze.

438 Pine-Apple Ice.

Two juicy ripe pine-apples, peeled and cut small ; juice and grated peel of two lemons, two pints sugar made into syrup with two pints of water. Strew some sugar over the pine-apple and lemon juice, and let it stand an hour or more ; mash all up together and strain out the syrup through a bag ; add the boiled syrup and freeze.

439 Pine-Apple Ice, No. 2.

One pine-apple cut fine, one pound sugar made into syrup, with one pint of boiling water. Let the mixture stand six hours, then strain and add one quart thin syrup, whites of three eggs and juice of one lemon. Freeze.

440 Iced Coffee.

One pint of strong coffee ; one pint of rich cream ; one-half a pound of sugar ; then freeze.

441 Tutti Frutti.

When a rich vanilla cream is partly frozen, candied cherries, chopped raisins, chopped citron, or any other candied fruit chopped rather fine, are added ; add about half the quantity of fruit that there is of ice cream ; mold and imbed in ice and salt.

442 Currant Ice

Is a very nice and pretty country dessert. Make a syrup of one quart of water and one pint of sugar ; let it boil down ; skim, and when cold add a pint of currant juice. When partly frozen stir in the beaten whites of three eggs and a teaspoonful of extract of nutmeg.

443 Peach Frozen.

Cut up peaches and put in the bottom of a dish ; sprinkle them with sugar. Make an icing of the whites of three eggs and three-fourths of a cup of sugar, spread over the peaches and set on ice and salt to freeze ; when partly frozen, you may add whipped cream instead of icing.

444 Orange Ice.

Cut and sugar well six oranges, press them through a coarse sieve, add the juice of two lemons and three tablespoonfuls of gelatine soaked and stewed till smooth ; pour this into a quart of rich boiled syrup, made as in receipt No. 436 ; freeze ; or you may omit the gelatine and substitute the whites of two eggs.

FROSTING.

If made properly will prove "sure every time." The secret in boiling frosting lies in knowing just when to take it off the stove.

445 Frosting.

To one cup of sugar I take the white of one egg, just cover the sugar with water and let it boil without stirring till it *ropes*; have the egg beaten, and when the sugar has boiled sufficiently stir into the egg and continue stirring till cool. If boiled too much, and the frosting is inclined to dry before cooling, it can be remedied by adding a drop or two of hot water.

446 Cooked Icing.

One cup white coffee sugar; cover with water, let it boil hard. Beat the white of one egg to a stiff froth; put it in the sugar while boiling; beat the white constantly until almost cold. It is splended with flavoring.

447 Confectioners' Icing.

Beat the whites of two eggs with eight large spoonfuls of white sugar, place in a small pan and cook over the boiling teakettle for five minutes, stirring constantly; spread it on the cake with a knife, and as quickly as possible, as it hardens immediately.

448 Boiled Frosting.

One pint of granulated sugar ; moisten with water sufficient to dissolve it when heated ; let it boil till it threads from the spoon, stirring often. While the sugar is boiling beat the whites of two eggs until they are firm ; then, when thoroughly beaten, place in a deep dish, and pour the boiling sugar over them, beating all together rapidly, until of the right consistency to spread.

449 Boiled Frosting.

To one quart of sugar add ten tablespoonfuls of boiling water ; boil the water and sugar together ; then add the whites of four eggs well beaten. If the cake is well dredged with flour after baking, and carefully wiped before the frosting is put on, it will not run, and can be spread on more smoothly.

450 Cooked Frosting for One Common-Sized Cake.

Take the white of one egg—do not beat at all—and two-thirds of a cup of sugar in a bowl, and set in a spider of warm water. As it heats mix together and cook until it strings like syrup for candy ; then apply hot, having the cake cold. I put it on with a spoon, but have a cup of hot water at hand, into which I dip a knife to smooth as soon as applied.

CAKES.

451 Excellent Fruit Cake.

One cup of brown sugar, one-half cup of butter, one cup of molasses, one-half cup of sour milk, two and one-half cups of flour, yolks of four eggs, cloves, allspice, cinnamon and nutmeg, each one-half teaspoonful, and one teaspoonful of soda added to the milk. Then stir in one pound of raisins, one pound of currants, one-quarter of a pound of citron, all well dredged with one teacup of flour.

452 Mrs. H. M. D.'s Reliable Fruit Cake.

One pound of light brown sugar, ten ounces of butter, eight eggs, broken into the butter and sugar, after it has been stirred to a cream; one tablespoon rose water, one teaspoonful ext. nectarine, Burnet's, one teaspoonful of baking powder in one pound of flour; mace and nutmeg; pour into a pan till half the quantity required is in, then cut slips of citron over the top and fill up the pan with the batter, this being an excellent way of putting in the citron; add two pounds of raisins.

453 Fruit Cake, No. 1.

One pound of sugar, half a pound of butter, half a cup of sour milk, four eggs, four cups of flour, one teaspoonful of soda, two teaspoonfuls of lemon juice, two tablespoonfuls of cinnamon, two teaspoonfuls of cloves, half a nutmeg, half a pound of raisins and a quarter of a pound of citron, make two loaves; bake slowly.

454 Fruit Cake of Stewed Fruit.

Mix one pound sugar, one-half pound of butter, two eggs, one teacup sour milk, one and one-half teaspoons of cream tartar, one of soda. Add flour enough to make a thick batter, bake in thin layers in pie pans ; when cold lay stewed apples or dried peaches between the layer of cake.

455 Black Cake.

Two cups of brown sugar, one cup of butter, one cup of molasses, one cup of sour milk, in which dissolve one teaspoonful of soda, the yolks of eight eggs, four cups of browned flour, and spices to your taste.

456 Wedding Cake.

One pound of flour, one pound of butter, one pound of brown sugar, eleven pounds of raisins, two pounds of citron, one gill of strong coffee, one dessert-spoonful of ext. lemon, half an ounce of cinnamon, three-quarters of an ounce of cloves, one ounce of mace, one teacup of milk, twelve eggs ; chop part of the raisins and citron. Use extra flour to dredge the fruit.

457 Imperial Cake.

One pound of sugar and one pound of butter stirred to a cream, then beaten yolks of ten eggs, grated rind and juice of one lemon, then one pound of flour and stiff whites of the eggs ; have prepared beforehand one pound of almonds, blanched and split (or if you prefer, pounded), one-half pound of raisins stoned and halved, and one-half pound of citron cut in thin slips, have these well dredged with two tablespoonfuls of extra flour, one teaspoonful of ext. of nectarine in one teaspoonful of water and two tablespoonfuls of rose water. This is a delicious cake, and when cut is very distinguished looking ; will keep a long time.

458 Clove Cake.

One pound of brown sugar, one pound of flour, one pound of raisins, one-half pound of butter, one cup of milk, two large teaspoonfuls of baking powder stirred well in the flour, one tablespoonful of cloves, one tablespoonful of cinnamon, one tablespoonful of nutmeg, four eggs; chop the raisins.

(For lesser quantity, divide proportionately.)

459 Spiced Cake.

Two cups sugar, one cup butter, one cup water, one teaspoonful soda dissolved in the water, two cups chopped raisins, three and one-half cups flour, four eggs, nutmegs, cinnamon, cloves; one teaspoonful each.

460 Spice Cake.

One cup of butter, two of sugar, three eggs, nearly four cups of flour, one cup almost full of sweet milk, one teaspoonful of soda, and two of cream of tartar, or three teaspoonfuls of baking powder, two cups of raisins, two teaspoonfuls of cloves, two of cinnamon, two of grated nutmeg, one of mace.

461 Loaf or Bread Cake.

Two pounds of light dough, one pound of sugar, one-half pound of butter, three eggs, and one teaspoonful of saleratus. Rub the butter and sugar together, then add the eggs, well beaten, and the saleratus. Work the mixture thoroughly into the dough, until it is entirely smooth. Flavor with one teaspoonful of ground mace and one grated nutmeg, three teaspoonfuls of molasses, a coffeecupful of seeded raisins. A few thin bits of citron are an improvement. Put it as soon as mixed into a slow oven, and bake about one hour. This will make two ordinary sized loaves; and if frosted is nearly as good as the old-times Connecticut election cake. Use extra flour for dredging the fruits.

462 Rich Bread Cake.

Four cups of light dough, two cups of sugar, one cup of butter, three eggs, one cup of raisins, well floured, a little nutmeg, half a teaspoon cloves and the same of cinnamon, half a teaspoonful of soda dissolved in hot water. Let it rise a short time before baking; then put in the raisins and bake in a very slow oven.

463 Aunt Fanny's Loaf Cake.

Six teacups of bread dough, five eggs, three teacups of sugar, one cup of butter, two teaspoonfuls of ground cloves and cinnamon mixed, half a nutmeg, one and a half pounds of raisins. Bake in a moderate oven.

464 Short Bread—The True Scotch Receipt.

Four pounds of flour, two and a half pounds of butter, one and one-quarter pounds of sugar, one wine-glass of rose water, one-half pound of caraway comfits and one-half pound of citron. Rub the butter and sugar to a cream, add the rose water and then the flour, roll out to rather less than half an inch in thickness and strew over the top the candy comfits and the citron cut in thin pieces the size of your thumb nail, pass your rolling-pin over this and then cut out into squares and diamonds with a paste-jigger, and bake in a dripping-pan; it will keep nice and fresh two or three months. This receipt has been in an old Scotch family for more than three-quarters of a century, and has always been the New Year's cake in the old-fashioned Knickerbocker visitations on that day. The candy and citron make it a very handsome-looking cake, as well as delightful in flavor.

465 Delicate Cake.

One and a half cups of granulated sugar, one cup of butter, two-thirds of a cup of milk, whites of six eggs, beaten to a stiff froth, three even cups of sifted flour, three teaspoonfuls of baking powder put in the flour and mixed; stir butter and sugar well together, to it add the milk; then put in the flour, and last add the beaten eggs; flavor with lemon. Stir the whole mixture well.

466 Delicate Cake.

One cup of butter beaten to a cream, with two of sugar; add the whites of eight eggs beaten to a stiff froth, and three and one-third cups of unsifted flour, in which has been mixed one teaspoonful of baking powder; then sieve the flour twice, add one tablespoonful of essence of bitter almond.

467 Quincy Cake.

One cup of butter, three cups of powdered sugar, four tea-cups of unsifted flour, put through the sieve with the cream of tartar three times, one cup of sweet milk, one teaspoonful of soda, one teaspoonful and a half of cream of tartar, juice and rind of one fresh lemon, whites of ten eggs beaten to a stiff froth. Bake one and a half or two hours in a pan.

468 Delicate Cake.

One and a half cups of sugar, eight tablespoons of butter, whites of six eggs, one cup of sweet milk, one teaspoon soda, two cream tartar, or three of baking powder, three cups unsifted flour; after measuring put it through the sieve twice; bake in layers and spread jam or fruit between, improved with frosting.

469 Choice Fig Cake.

A large cup of butter, two and one-half of sugar, one of sweet milk, three pints of sifted flour with three teaspoonfuls of baking powder, whites of sixteen eggs, a pound and a quarter of figs well floured and cut in strips like citron ; no flavoring.

470 Aunt Eliza's White Cake.

Two cups of sugar, a small half cup of butter, one cup of milk, two and three-quarters cups of flour, the whites of three eggs, three teaspoonfuls of baking powder ; if in the season, boil three peach leaves in the milk, or add half a teaspoonful of extract of bitter almond, and one teaspoonful of water.

471 Ice Cream Cake.

One cup of sugar, stirred to a cream, with half a cup of butter ; add the yolks of three eggs, well beaten, then half a cup of sweet milk, with half a teaspoonful of soda dissolved in it, then the whites of three eggs, well beaten, and lastly two cups of flour. Bake in layers and use as cream to spread between two and a half cups of sugar, half a cup of water, boiled together ; beat the whites of three eggs to a stiff froth, and when the syrup will hair pour it into the whites and stir as fast as possible ; flavor with lemon or vanilla, and spread between the layers and over the top.

472 Queen Cake.

One pound of sugar, one pound of flour, three-quarters of a pound of butter, five eggs, one gill of sweet cream, one teaspoonful of extract of nectarine, and one tablespoonful of water, one grated nutmeg ; beat the sugar and butter to a cream, add the eggs, beaten very light ; then the cream and flour, and lastly the flavoring.—*Mrs. P.*

473 Starch Cake, No. 1.

Two cups of sugar, one of corn starch, two and a half of unsifted flour, one of sweet cream, one cup of butter, the whites of seven eggs, one teaspoonful of soda and two of cream of tartar. Rub the butter and sugar together till light and creamy; dissolve the starch in the cream and add the whites of the eggs well beaten, then the flour with cream of tartar sifted through it; sieve twice, and lastly the soda in a tablespoonful of boiling water. We prefer the baking powder, either the Sea Foam or Snowflake, as it is sure to combine well.

474 Corn Starch Cake, No. 2.

One and a half cups of powdered sugar, one-half cup of butter, one and one-half cups of unsifted flour, one-half cup of corn starch, one-half cup of sweet milk, the whites of six eggs, two teaspoonfuls of baking powder; flavor with lemon, vanilla or bitter almond. The same receipt, with the yolks of the eggs, and an orange rind and juice, makes rich yellow cake.

475 "Shoo Fly" (Very Nice).

One cup of rich sour cream, one-half cup of butter, two cups of sugar, whites of four eggs, three cups of flour, flavor with citron or bitter almonds, add to the cream one-half teaspoonful or more of soda.

476 Snow Cake.

This cake requires to have the flour sifted four times. One tumblerful of flour, whites of ten eggs, one and a half tumblers of sugar, one teaspoonful of cream of tartar stirred into the flour. Beat the eggs to a stiff froth, stir in the sugar and lastly the flour. Flavor with lemon or almond. Bake immediately.

The omission of soda in this cake is by design.

477 "Angel's Food."

Whites of eleven eggs, one and one-half tumblers granulated sugar, one tumbler sifted flour, one teaspoonful of extract of vanilla, one teaspoonful cream tartar. Sift the flour four times, then add cream tartar and sift again, but have only one tumbler after sifting. Sift the sugar and measure; beat the eggs to a stiff froth, add sugar lightly, then the flour very gently, then vanilla. Do not stop beating till you put all in the pan. Bake forty minutes in moderate oven, try with straw; if too soft let it remain a few minutes longer. Turn pan upside down to cool, and when cold take out by loosening around the sides with a knife. Use a pan that has never been greased. The tumbler for measuring must hold two and three-quarters gills. Beat eggs on a large platter, and mix the batter on same platter.

478 Maria's Chocolate Cake.

Two cups of sugar, one cup of butter, whites of six eggs, two and one-half cups of flour, two and one-half teaspoonfuls of baking powder. Bake as for jelly cake in papered tins.

CHOCOLATE FOR SPREADING.—One cup of grated chocolate, two cups of sugar, one-half cup of water; boil fifteen minutes, let it cool twenty minutes, stirring occasionally, until it thickens. Spread between the layers of cakes.

479 Chocolate Cake—Mrs. L.

One full cup of butter, two cups of sugar, three and a half cups of flour, one scant cup of milk, one-half teaspoonful of bicarbonate of soda, one and one-half teaspoonfuls of cream tartar, five eggs, leaving out the whites of two. Rub your butter and sugar (which if pulverized makes the best cakes) to a cream and add the eggs, then about two-thirds of the

milk, then the flour, having the cream of tartar mixed with it, then the remainder of the milk in which you have dissolved the soda. Pour into a large dripping-pan and bake so that the cake is an inch thick. While hot, and as soon as turned out on a cake box, tray, waiter or other perfectly flat surface, spread with an icing formed by beating the whites of two eggs to a stiff froth, adding a cup and a half of pulverized sugar, two teaspoonfuls of essence of vanilla, and six tablespoonfuls of grated vanilla chocolate.

480 Winnie's Caramel Cake.

Two cups of sugar, three-fourths of a cup of butter, three cups flour, three-fourths of a cup of milk, the whites of six eggs, two teaspoonfuls baking powder. Bake in jelly cake tins, and put frosting between.

FROSTING.—Three large tablespoonfuls of grated chocolate, one cup of sugar, two tablespoonfuls of water; melt and thicken on the stove; spread between the layers and on top of the loaf.

481 Maria's Jelly Sponge Cake.

Two cups of sugar, whites and yolks of six eggs, beaten separately, two cups of flour, four even teaspoonfuls of cream tartar, one teaspoonful of soda dissolved in six tablespoonfuls of water, grated rind and half the juice of one lemon. Bake and spread with jelly in layers.

482 Queen Cake (Most Delicious).

One large cup of butter, three cups of sugar, four cups of flour, one cup of sweet cream, two teaspoonfuls of baking powder in the flour, the yolks of seven eggs and the whites of four; flavor with vanilla.

ICING.—The whites of three eggs, one pound of pulverized sugar ; flavor with vanilla and spread in layers like jelly cake.

483 Orange Cake.

Three eggs, one tablespoonful butter, one and a half cups sugar, two cups flour, with two teaspoonfuls baking powder in flour, one-half cup good milk, a very little salt, some orange juice or extract lemon. Bake on five or six tins.

484 Jelly for Orange Cake.

Take two or three oranges, according to the size, select one that is not bitter ; grate off a little of the yellow rind, enough to get a good orange flavor, then peel the oranges and grate the whole of them, removing all the seeds, about one cup white sugar, and scald in a tin pail set in a kettle of hot water. Take one tablespoonful corn starch, mix smooth with a few spoonfuls of cold water, and stir into the orange and cook just enough to cook the corn starch ; when nearly or quite cold, beat the whites of two eggs and add powdered sugar for frosting ; leave out a little of this for the top of the cake, if you like, and stir the rest into the orange, and you will have a jelly that will not run off or soak into the cake.

485 Orange Cake.

Two cups sugar, two cups flour, half cup of water, yolks of five eggs and whites of three, juice of one orange. Bake as jelly cake.

ICING.—Whites of two eggs, juice of one orange, sugar enough to stiffen.

486 Lemon Honey Cake.

Two cups of sugar, two-thirds of a cup of butter, one cup of sweet milk, one cup of corn starch, three cups of flour, three teaspoonfuls of baking powder; rub the butter and sugar to a cream, then add the milk, lastly the whites of eight eggs beaten to a stiff froth, then the corn starch and flour, to which has been added the baking powder; bake in jelly tins.

487 Lemon Honey for same.

Take one pound of loaf sugar, the yolks of eight eggs with two whole ones, juice of six lemons, grated rind of two, quarter of a pound of butter. Put the sugar, lemons and butter in a saucepan, melt over a gentle fire; when all are dissolved stir in the eggs which have been well beaten; stir rapidly until it is as thick as honey. Spread this between the layers of cake. Set aside the remainder in a closely covered vessel for future use.

488 Lemon Cake.

Six eggs, two cups sugar, two cups flour, six tablespoons melted butter, six tablespoons sweet milk, three teaspoons baking powder, extract of lemon. Half of this is enough for three layers.

489 Jelly for same.

Rind and juice of one lemon grated, one egg, one cup sugar, one tablespoon flour, one cup hot water, small bit butter. Boil until like jelly; spread between the cakes.

490 Lemon Jelly Cake.

Half a cup of butter, one cup of sugar, two eggs, half a cup of milk, one and a half cups of flour, one teaspoon cream

tartar, half a teaspoon of soda; bake in two thin sheets, as thin as Washington pie; frost one and mark it off in squares while warm; put the jelly in just before you put it on the table.

JELLY FOR THE SAME.—One cup of sugar, one egg, the juice of one lemon, and the grated peel; one dessert-spoonful of water; beat all together and let it boil two minutes.

491 Apple Cake.

Two eggs, whites and yolks beaten separately, one and a half teacupfuls of sugar, scant three-quarters of a teacupful of butter, half a cup of sweet milk, three cups of flour, one teaspoonful of cream of tartar, sifted in the flour, half a teaspoonful of soda in the milk. Bake in jelly tins or cut for dressing.

492 Dressing for same.

Three good-sized sour apples grated, the juice and grated rind of one lemon, one egg, beaten, one cup of sugar. Cook all together, three minutes, and spread between the layers.

493 Lemon Jelly Cake.

The grated rind and juice of two lemons, two apples grated, one egg well beaten, and one cup of sugar. Put this mixture between layers of cake made after the receipt for ordinary jelly cake.

Take the white of one egg, sugar to make it the consistency of icing; after beating thoroughly, add the grated rind and juice of one lemon and ice the top.

494 Apple Cake.

One cup sugar, two eggs, half cup of butter, two cups of flour, two cups of milk, teaspoonful of yeast-powder. This is to be baked in round tins. One large grated apple, one cup of sugar, one egg, juice and rind of one lemon; cook it a very little, and when cold spread it between the cakes.

495 Corn Starch Cake.

Half cup of corn starch, half cup of flour, one cup of sugar, three eggs, two tablespoonfuls of butter, two tablespoonfuls of cream, one teaspoonful of cream tartar, half teaspoonful soda.

496 Cream.

One cup of milk, half cup of sugar, one tablespoonful corn starch, one tablespoonful butter, flavor to taste. Boil half the milk and sugar together; mix the corn starch in the cold milk and stir them together; boil five minutes.

497 Jelly Roll.

Three eggs, one cupful of sugar, one cupful of flour, one teaspoonful of cream of tartar, half a teaspoonful of soda dissolved in the milk. Bake in oblong "pie tins," turn out and spread with currant or grape jelly, then roll up compactly as possible.

498 Railroad Cake.

One cup of sugar, one cup of flour, three eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda (or one and one-half teaspoonfuls of baking powder), a little salt; beat all together as for sponge cake and spread on two square tins to bake.

Make a custard of one-half pint of milk, one-half cup of sugar, one-half cup of flour, one egg; wet the flour with a little milk, and stir into the milk boiling, then add the egg and sugar beaten together. Boil up and take off; flavor with a pinch of salt and a teaspoonful of vanilla. When cold spread between two layers of cake. This is very good for a dessert.

499 Cream Cake.

One cup of sour cream, one and one-half of sugar, two eggs, two tablespoonfuls of milk, two and a half cups of sifted flour, and one teaspoonful of saleratus. Beat the eggs and sugar together till very light; then dissolve the saleratus in the cream and stir it in with the flour. Add extract of nectarine, one teaspoonful of ground mace, and one grated nutmeg. Bake in shallow tins. Very nice baked in layers and put together with frosting.

500 Cream Cake.

Five eggs, one cup of butter, two cups of sugar, one cup of milk, five cups of flour, one teaspoonful of soda, two teaspoonfuls of cream of tartar. To prepare the cream for the cake take one pint of milk, two eggs, one tablespoonful of corn starch, put in the milk when near boiling; bake about an inch thick, when done open and spread with the cream mixture. Put together as for jelly cake. This is nice for loaf or jelly cake.

501 Custard Cake—Good.

One cup of sugar, three eggs, three tablespoonfuls of melted butter, one and a half teaspoonfuls of baking powder, a half cup of sweet milk, one and a half cups of flour; baked in

jelly tins; let it cool; one cup of milk, one teaspoonful of flour, two teaspoonfuls of corn starch, one egg, six teaspoonfuls of sugar; flavor to taste; spread like jelly.

502 New York Cream Cakes.

Two cups of flour, one cup of butter, one-half pint of water; boil the butter and water together, stir in gradually the flour while it is boiling. Let it cool, then add five eggs, one-quarter of a teaspoonful of soda. Drop from a spoon on buttered pans and bake in a quick oven.

For the dressing take one pint of milk, one-half cup of flour, one cup of sugar and two eggs. Wet the flour with a little cold milk and put with the eggs and sugar, and stir into the milk while boiling, until it thickens; open the cakes and fill with it.

503 Calico Cake.

Three cups of sugar, one and one-half cups of butter, six eggs, two-thirds of a cup of milk, one-half teaspoonful of soda, one teaspoonful of cream of tartar, four cups of flour. Make half of the above with brown sugar, adding a little ground cloves, cinnamon and nutmeg, and one-half pound of dried currants. Make the other half with white sugar and the whites of the eggs. Put into your pans for baking alternate tablespoonfuls of the dark and light, and the effect will be novel and the cake palatable.

504 Honour K. Cake.

One cup butter, two cups powdered sugar, three cups of flour, one cup sweet milk, four eggs, one-half teaspoon soda, one of cream tartar sifted with the flour.

When the cake is mixed, take out about a teacupful of the batter, and stir into this three great spoonfuls of grated chocolate; wet with a scant tablespoonful of milk. Fill your mold about an inch deep with the yellow batter, then drop upon this a spoonful of the dark mixture, spreading it in broken circles upon the lighter surface; proceed in this order till all is used.

505 Marble Cake.

LIGHT—One cup of sugar, half a cup each of butter and milk, the whites of three eggs, two cups of flour, one and a half teaspoonfuls of baking powder.

DARK—Half a cup each of brown sugar and molasses, one-fourth cup each of butter and milk, two cups of flour, the yolks of three eggs, one and a half teaspoonfuls of baking powder, three teaspoonfuls of mixed spices; put the batter into the tin in alternate layers.

506 Watermelon Cake.

For the white part take two cups white sugar, two-thirds of a cup of butter, the same of sweet milk, the whites of five eggs, a heaping teaspoonful of baking powder sifted into three cups of flour, and any flavoring you prefer; for the red part, or the core of the melon, take one cup of red sugar sand, half a cup of butter, two-thirds of a cup of sweet milk, two cups of flour, one teaspoonful of baking powder, the whites of five eggs, and half a pound of raisins, or English currants, for the seeds. In filling the cake pan, put the white part outside and the red part inside. Just before putting it in the oven drop in your seeds here and there, where they belong.

507 Chocolate Eclairs.

Make a batter as for Boston cream cakes, Receipt 521 ; form it with the spoon on the baking pan in cakes four inches long and one and one-half inches wide; leave a space between. When baked and cold make an opening in the side and put in the cream, which must also be cold. Make the cream as follows: Break, dissolve and mix smoothly one ounce of chocolate with three tablespoonfuls of boiling water in a pint basin, set over a boiling teakettle, add gradually half a pint of milk, and leave it to scald ; beat one egg and add it to one gill of sugar, and two even tablespoonfuls of corn starch ; mix well and stir into the scalding milk ; then put the whole into the basin over the boiling water, and stir till it is much thicker than boiled custard ; add salt half as large as a pea; and half a teaspoonful of vanilla ; after filling the cakes with the custard, frost with hot icing with two ounces of chocolate dissolved in it. Frost the top only.

508 Sandwich Cake.

Two teacups fine sugar, three-fourths cup butter, one cup of sweet milk, two cups flour, three heaping teaspoons baking powder, whites of five eggs.

Take out of the white cake four good tablespoonfuls, add to it one-half cup of molasses, one-half cup flour, one cup chopped raisins, one teaspoon cloves, one teaspoon cinnamon, a little nutmeg. Bake this in one tin, the white in two. Put the white in a plate and cover with jelly, then lay on black cake and spread jelly on that, then the white on that, and frost sides as well as top.

509 Leopard Cake.

Two cups white sugar, four eggs, one cup of butter, half a cup of sweet milk, half a teaspoonful of soda, one of cream

tartar. Stir with flour sufficiently, then take nearly half the mixture into another dish and add half a cup of molasses, three tablespoonfuls of milk, half a cup of flour, one cup of raisins or English currants, and cinnamon, cloves and nutmeg to suit the taste, and put in a spoonful of the dark and light alternately. Bake in a moderate oven.

510 Coffee Cake.

Four eggs, two cups sugar, one cup of molasses, one cup of butter, one cup of hot coffee, four and one-half cups of flour, one teaspoonful of soda, two teaspoonfuls of cream tartar, one-half cup of chopped raisins, cloves, nutmeg and cinnamon to the taste.

511 Almond Cake.

One-half cup of butter, two of sugar, two and a half of flour, three-quarters of a cup of sweet milk, one-half a teaspoonful of soda, one teaspoonful of cream of tartar, whites of eight eggs beaten to a stiff froth, one pound of soft shelled almonds blanched by steeping in boiling water till the skins are loose enough to remove, and then sliced or rolled, adding while crushing them the juice of an orange; flavor with essence of bitter almond. Bake in a pan two inches deep.

512 Hickory Nut Cake.

Two teacups of white sugar, half a cup of butter, three cups of flour, three-quarters of a cup of sweet milk, a half teaspoonful of soda, dissolved in the milk, a teaspoonful of cream of tartar, put into the flour, the whites of eight eggs. Just before baking add two teacupfuls of hickory nut meats.

513 Almond Cake.

One cup of butter, two cups of pulverized sugar, three cups of flour, the whites of eight eggs, one pound of almonds, blanched. Mix half a cup of the flour with the almonds; flavor with bitter almonds or vanilla.

514 Cold Water Sponge Cake.

Seven eggs, three cups of sugar, three cups of flour, three-quarters cup of water, two teaspoonfuls of baking powder, juice of one-half fresh lemon. Beat yolks and sugar together, light and creamy. Stir in water, then add flour with the baking powder mixed in. Lastly, whites of eggs and lemon juice.

515 Sponge Cake.

One pound of sugar, half a pound of flour, ten eggs, the juice of one lemon and grated rind and a pinch of salt. The yolks of the eggs, the sugar and lemon juice should be stirred hard together five minutes, the whites beaten separately, until they stand stiff. The whole should then be stirred slowly together, adding at the last the flour by slow degrees. No soda or cream of tartar should go into sponge cake, as they make it dry. The lemon is very essential, not only for the flavor, but to make it light. The oven should be pretty hot.

516 Delicious Sponge Cake.

Yolks of nineteen eggs, fifteen ounces of sugar, eight ounces of corn starch, whites of nine eggs, one teaspoonful extract of bitter almond or nectarine. Beat the yolks of the eggs till very light and white; add the sugar, stir till very smooth, then very gradually the corn starch, and lastly the well beaten

whites. Butter the pan for baking the cake, sift or sprinkle finely rolled cracker crumbs over the butter, pour in the cake, which, with this management, will never stick.

517 Cream Sponge Cake.

Two eggs beaten light, put in a cup, fill with sweet cream; add one cup of white sugar, one and two-thirds cups of flour, one teaspoonful of cream of tartar, half a teaspoonful of soda, a pinch of salt. Bake quickly in jelly cake tins or small cake tins. Ice with hot icing.

518 Hot Sponge Cake.

Two large cups of coffee sugar, eight tablespoonfuls of cold water, put on the stove and boil; six eggs, the whites and yolks beaten separately and then together in the boiling syrup, stirring briskly all the time; when cool add two cups of sifted flour and the rind and juice of a fresh lemon.

519 Hot Water Sponge Cake.

One cup of sugar and two eggs well beaten together, one teaspoon of baking powder sifted with one cup of flour; stir well together; then stir in one-third cup boiling water or milk; bake quickly in a buttered tin. If these directions are followed carefully, the cake will be just lovely.

520 Minnehaha Cake.

One and a half cups of sugar, half a cup of butter, three eggs, two teaspoonfuls of cream of tartar; put into two heaping cups of flour one teaspoonful of soda, in half a cup of milk or water. Bake in three jelly cake pans.

FILLING FOR THE ABOVE.—One cup of sugar, two tablespoonfuls of water, boiled together till brittle, when dropped in water; remove from the fire and stir briskly into the well-beaten white of one egg, add to this one cup of stoned raisins, chopped fine, or a cup of nuts. Spread between the cakes.

521 Boston Cream Cake.

One-half pint of water, one-quarter of a pound of butter, six ounces of flour and five eggs. Boil the butter and water together, adding the flour while the above is boiling. When thoroughly stirred take it from the fire, and when it is cold add the eggs, one at a time, beating the mixture until it is entirely free from lumps. Dissolve soda in the proportion of one teaspoonful to one cup of water, with which wet the baking pan, on which the mixture is to be dropped in round places the size of a cream cake. Bake twenty minutes in a hot oven; avoid opening the oven door while baking. When cool, open them on one side and fill with the following mixture: One cup of sugar, one-half cup of flour, two eggs and one pint of milk. Beat the eggs, sugar and flour together and stir them into the milk while it is boiling, stirring constantly until it thickens. When it is cold flavor to suit the taste. We like extract of nectarine.

522 Jamaica Plains Lemon Cake.

Five eggs, three cups of sugar, one cup of butter, one of milk, five of sifted flour, one lemon rind grated, half a teaspoonful of soda dissolved well in the milk, and one teaspoonful of cream of tartar in the flour; after all is well beaten, add the juice of the lemon and bake immediately.

523 Orange Cake.

Two teacups pulverized sugar, one-half cup cold water, two and one-half cups flour ; mix the yolks of five eggs and the whites of three, three teaspoons of baking powder, one orange in the cake and one in the frosting ; mix eggs, sugar and water, then flour with baking powder and whites alternately ; lastly the orange frosting with two eggs and one orange, use the pulp, juice and peel.

524 Mrs. B.'s Receipt for Washington Cake.

Two pounds of flour, one and one-half pounds of sugar, three-quarters of a pound of butter, one scant pint of milk, to which add one teaspoonful home-made extract lemon, five eggs, two large teaspoonfuls of baking powder, and two pounds of raisins, upon which scatter spices and flour well rubbed upon the fruit.

525 Composition Cake.

One and three-fourths pounds of flour, one and one-half pounds of sugar, three-fourths pound of butter, one pint of milk, five eggs, two nutmegs, two pounds of raisins, two pounds of currants, one teaspoonful of soda. This will make four or five loaves.

526 Mother's Rich Cup Cake.

Five cups of flour, two and one-half cups of sugar, one and one-half cups of butter, one cup of milk, six eggs, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Flavor with lemon or vanilla.

527 Cousin Nell's Cake.

Three eggs, one cup of sugar, one cup of flour and two large tablespoonfuls of butter, one teaspoonful of baking powder.

528 Grove Cake.

Two and a half cups of sugar, one cup of butter, one cup of sweet milk, four and a half cups of flour, eight eggs, omitting the yolks of four; two teaspoonfuls of Snowflake baking powder.

529 Zucker Kuchen (Sugar Cake).

Take bread dough, as large as a good-sized loaf; one pint of milk, a small cup of butter, two handfuls of sugar, and a teaspoonful of cinnamon. Mix the butter in the milk, on the stove; make a hole in the dough, put in the sugar, two eggs and the cinnamon; then add the warm milk and butter, mix well, add flour enough to make a light dough; let it rise again. Roll it out one and one-half inches thick, put in a dripping-pan; beat light one egg and spread it over the top; lay on pieces of butter, raisins and chopped almonds, and sifted sugar on the top. Bake in a hot oven fifteen or sixteen minutes.

530 Cocoanut Cake, No. 2.

One cup of butter, three cups of sugar, whites of six eggs, four and a half cups of sifted flour, two and a half teaspoonfuls of baking powder, one grated cocoanut, one teacupful of milk. Rub the butter and sugar to a cream, add the yolks of the eggs, then the milk, mix the baking powder with the flour

by sifting. After all are mixed together, put in the cocoanut, mixing thoroughly, and bake immediately. This cake will keep for some time, retaining its freshness.

531 Berlin Kaffee Kuchen.

One pound of light raised dough, one ounce of sugar and three of butter, one egg; cream the butter and beat well with the sugar and the egg; add the dough and mix thoroughly with the hand; put it in a warm place to rise; when light pour it in a small dripping-pan (when baked it should not be more than two-thirds of an inch thick) and let it stand ten or fifteen minutes; put in the oven, and while baking prepare the icing. Blanch two dozen almonds and shred them; add to the beaten whites of two eggs about half the usual quantity of sugar, stir in the almonds, and when the cake is baked cover it with the icing and let dry in the mouth of the oven. The almonds may brown a little if liked.

532 Coffee Cake (for either Breakfast or Tea).

Three cups of light sponge of bread dough before flour is added for the first molding, one cup sugar, one cup of half lard and half butter, one cup currants, teaspoonful soda; add a few raisins, if wished. Put it in a long cake pan to rise, when light have melted some butter and sugar, cover the top of the cake and sprinkle over it thickly ground cinnamon. Omit the raisins and currants for ordinary use.

533 Gold and Silver Cake.

A simple, but good recipe. One-half cup butter, one cup sugar, one and one-half cups of sifted flour, one-half cup of sweet milk, one and one-half teaspoons baking powder, vanilla for flavoring, whites of four eggs; beat the butter and sugar

to a cream, then add the flour and milk, then the flavoring, and lastly the whites of eggs beaten to a stiff froth. The golden cake made the same, only substituting the yolks for whites, and lemon for vanilla flavoring. This makes two nice loaves, and is a really delicious cake.

534 Currant Short Cake

We like better than strawberry. String and sugar a quart of currants, take a quart of flour, mix well in it a large tablespoonful of butter and a tablespoonful of Snowflake baking powder, and a little salt; add milk enough to make a soft biscuit dough, roll it out three-quarters of an inch thick, and put it into dripping-pans eight by twelve inches, as this is a good size to cut. Bake, and the moment it is done turn out on to a platter, and with your carving knife open right through the center; spread well with butter the top and bottom crust, then put in your currants, strawberries or raspberries, sprinkle some more sugar over, put on the top crust, and return to the oven for ten minutes to soak.

We consider sweet cream essential for eating with these short cakes, but many people do not mind its absence.

Strawberry short cake is made as above except that you mash one-half the strawberries and leave the other half whole.

535 Lemon Hasty Cake.

Three eggs, whites and yolks separated; stir the yolks into a teacup of pulverized sugar till the mixture is very light, add half the grated rind and all the juice of one lemon, the three whites beaten to a stiff froth, one heaping teacup of sifted flour, into which a teaspoonful of Snowflake baking powder has been well mixed; stir the flour in very slowly, and bake in a quick oven; slack baking makes it richer.

536 Shrewsbury Cake.

Quarter of a pound of butter, quarter of a pound of granulated sugar, six ounces of flour, one teaspoonful of powdered cinnamon and mace, one egg. Roll out thin; cut and bake.

537 Jumbles.

One cup of granulated sugar, one cup of butter, one egg, two cups of flour; use as little flour as possible when rolling out; roll very thin; cut out with common cake cutter; cut out the center of each in order that they may keep shape when baking. Flavor with vanilla; bake a light brown, and when done sprinkle with powdered sugar. These are very nice.

538 Cinnamon Wafers.

One pound of sugar, quarter of a pound of butter, three eggs, half a teaspoonful of saleratus dissolved in as little milk as possible, two or three tablespoonfuls of ground cinnamon, flour enough to roll out; roll thin and bake quickly.

COOKIES.

539 Cookies.

Two cups of white sugar, one cup of butter, three eggs, two teaspoonfuls of cream tartar in the flour, one teaspoonful of soda, one tablespoonful of sweet milk; to the whole add flour enough to make it a soft mixture; add nutmeg.

540 Cookies, No. 2.

One teacup of sugar, one-half teacup of butter, two eggs, one tablespoonful of cold water, one-half teaspoonful of soda, flavor with nutmeg; add flour enough to make it a soft mixture.

541 Soft Cookies.

Take one cup of butter and two of sugar; rub them to a cream; mix with them three well beaten eggs, one teacup of milk or cream, six cups of flour, one teaspoonful of saleratus, and a little nutmeg.

542 Cookies (for Tea).

One pint sugar, one-half pound butter, two eggs, two teaspoonfuls cream tartar, one ditto soda. Mix with sweet milk, roll out, cut with cake-cutter and bake in quick oven.

543 Brown Sugar Cookies, No. 3.

One cup of sugar, one cup of molasses, one cup of butter, two eggs, two teaspoonfuls of soda in the molasses in a tablespoonful of hot water; mix soft, spice to taste, cloves, ginger and cinnamon, or either one of these spices.

544 Drop Cookies, No. 4.

Two cups of sugar, three-fourths of a cup of butter, four cups of flour, one cup of milk, four eggs, two teaspoonfuls of cream of tartar, one teaspoonful of soda, caraway seeds. Drop in pan and bake in quick oven.

545 New Year's Cookies, No. 5.

Six cups of sugar, three of butter, one and a half of sour cream or milk, six eggs, two teaspoonfuls of saleratus, one ounce of caraway seeds; make them stiff.

546 Cookies, No. 1.

One cup of butter, two cups of sugar, one cup of sour cream, one egg, eight cups of flour, one teaspoonful of soda in cream. Put ingredients all together in a bowl at once, leaving out just enough of the flour to use in rolling out; mix as speedily as possible; roll thin, sift sugar over and bake quickly, and the result will be cookies, delicious as rich jumbles.

547 Cookies, No. 2.

Two cups of sugar, one of butter, two eggs, half a cup of sour cream, half a teaspoonful of saleratus; flavor with nutmeg or mace; mix soft.

548 Cookies.

Break one egg in a coffeecup, one tablespoonful of sour cream or milk, two tablespoonfuls of melted butter, half a teaspoonful of soda, dissolved in one tablespoonful of hot water; fill the cup up heaping with sugar, grate in a nutmeg, stir all to a cream and add flour. From this one cup can be made five pans of cookies.

GINGER CAKES.

549 Ginger Cookies.

Two cups of New Orleans molasses, one cup of sugar, one cup of butter or lard, one tablespoon of soda, soda to be dissolved in a cup of boiling water, one tablespoon of ginger ; to all add flour enough so as to be soft, still so as to roll thick.

550 Ginger Snaps.

One cup of New Orleans molasses, one cup of butter, one large teaspoonful of soda, one tablespoonful of ginger ; boil all this about fifteen minutes ; when cool, add flour enough so as to roll thin, cut out with common cake cutter ; when baked, keep in a very dry place so as not to get soft.

551 Drop Ginger Cakes—Mrs. D.'s.

One cup of boiling water, one cup of butter, one egg, one cup of brown sugar, one cup of molasses, in which is dissolved two teaspoonfuls of saleratus (*not soda*), five cups of flour, two tablespoonfuls of ginger, two tablespoonfuls of cinnamon, and one teaspoonful of cloves.

PROCESS.—Pour your boiling water into a pan, set it on the stove, add the butter and sugar, then the molasses. Take it off the stove and stir in the flour, spice and egg. Drop in by the spoonful on a dripping-pan or into iron cake bakers.

552 First Rate Ginger Nuts.

One and a half pounds of flour, half a pound of butter, half a pound of brown sugar, one tablespoonful of ginger, one tablespoonful of cloves, one teaspoonful of cinnamon, one pint of molasses, one teaspoonful of saleratus dissolved in lukewarm water ; roll out thin and bake in a dripping-pan ; wash over with molasses and water before baking.

553 Ginger Snaps.

One cup of brown sugar, one cup of molasses, one cup of lard (or drippings), one egg, a little salt, one tablespoonful of ginger, two teaspoonfuls of soda dissolved in a little hot water, flour enough to roll out easily. Lay a little apart on tins that they may not run together in baking.

554 Lulu's Ginger Snaps.

One cup sugar, one cup butter, one cup molasses, one tablespoonful ginger, one tablespoonful cinnamon, one teaspoonful soda, one teaspoonful vanilla. Let all boil together, then add four cups of flour, and an extra cup for molding.

555 Soft Ginger Bread.

One cup of molasses, one cup of brown sugar, one tablespoonful of ginger, one small teaspoonful of soda, one egg, one cup of boiling water, six tablespoonfuls of butter, four and one-half cups of flour. Mix butter, sugar and egg first, then add molasses and boiling water. Bake fast.

556 Ginger Cookies.

One cup sugar, one cup molasses, one cup good fryings or butter, two beaten eggs, one teaspoon soda dissolved in four tablespoons buttermilk, and one $\frac{1}{2}$ teaspoon of cloves in two tablespoons vinegar, tablespoon ginger. Stir with a spoon until stiff enough to mold with the hand, roll and bake in a quick oven.

557 Molasses Cake.

One cup of New Orleans molasses, one-half cup of butter, two-thirds cup of sour milk or buttermilk, one large teaspoon of soda, use ginger, or cinnamon or cloves, two and one-half cups of flour, one egg.

558 Soft Gingerbread—Very Nice.

Two cups of molasses, one cup of sweet milk, one-half cup of butter, three heaping teaspoonfuls of baking powder, two eggs, three and one-half cups of unsifted flour, cinnamon and ginger, two spoonfuls each ; put in the milk last.

559 Soft Gingerbread.

One coffeecup of sugar, one do. of molasses, one do. of butter, four cups of flour, one cup of sour milk, two large teaspoonfuls of ginger, two teaspoonfuls of ground cinnamon, one-half teaspoonful of cloves, one teaspoonful of saleratus dissolved in sour milk ; stoned raisins may be added. Bake in sponge cake tins.

560 Soft Ginger Cake—Nice.

One teacup molasses, half teacup of sour milk, one egg, a piece of butter size of an egg, one teaspoonful of ginger, one teaspoonful of soda, a little salt, a cup and a half of flour (good measure) ; put all together, and beat hard, bake in long pie tin.

561 Soft Gingerbread.

One cup of molasses, one cup of sugar, three cups of flour, two eggs, one cup of sweet milk, one-quarter of a cup of butter, one tablespoonful of ginger, one teaspoonful of soda, two teaspoonfuls of cream of tartar.

562 Ginger Bread.

One-half pint of molasses, one egg, one-half cup of butter, one-half cup of hot water, three and one-half cups of flour, one teaspoonful of soda, one tablespoon of ginger, one teaspoonful cinnamon.

563 Molasses Sponge Cake.

One pint of molasses, three tablespoonfuls of butter, two eggs, three teaspoonfuls of soda, dissolved in a teacupful of hot water, one quart of flour, a little ginger; beat the eggs separately.

564 Molasses Pound Cake.

One cup of butter, one cup of sugar, one cup of molasses, one-half cup of milk, four eggs, one teaspoonful of soda, one-half teaspoonful of cinnamon, one teaspoonful of ginger, four cups of flour.

FRIED CAKES.

565 Doughnuts and Crullers.

Genuine doughnuts are raised with yeast. There is a spurious article that can be made very palatable with soda and cream of tartar or baking powder. Strange to say, the three latter ingredients are much more digestible than if made with yeast, though we still cling to the faith of our "fore-mothers" and believe in old-fashioned "lightning."

566 To Prepare the Yeast for Doughnuts.

Take from the potato pot at dinner time, two good-sized boiled potatoes, two heaping tablespoonfuls of flour, and a teacupful of the scalding potato water; mash and beat the whole smooth. Add a tablespoonful of white sugar and set it by till lukewarm, then add a Twin Brother yeast cake, and let it ferment from two till eight or nine o'clock P. M.

567 Cup Measure Doughnuts.

One cup of lukewarm milk, four tablespoonfuls of butter, three eggs beaten light, half a nutmeg grated, a pinch of salt, half a teacup of yeast, as above, and one quart of flour; let rise over night. Mold up at 9 A. M. with as little flour as possible; set near the stove till 2 P. M., and fry. This receipt is excellent without yeast, substituting two teaspoonfuls of baking powder, or one of bicarbonate of soda, and two of cream of tartar.

568 Raised Doughnuts.

Three-quarters of a pound of butter, one and one-half pounds of white sugar, five eggs, one pint of milk, one cup of fresh yeast, as above, and flour enough to make them of the consistency of bread dough ; one nutmeg and one-half teaspoonful of salt.

PROCESS.—Mix the butter warmed in the milk, the sugar and eggs ; stir it into the flour until it is a soft sponge, then add the yeast and more flour ; set it to rise over night.

In the morning roll out and cut into diamond shapes or twists, lay them on the paste-board, set them in a warm place, let them rise until very light, say till two or three o'clock P. M. ; then drop them into hot lard, turn them over in the pot, promptly but not hurriedly. Should the lard incline to burn, throw in an apple skin, or a pared potato, which will clear it of any scorching propensity.

569 Delightful Raised Doughnuts.

Beat one egg very light, in one cup of sugar ; add one tablespoonful of butter—sweet lard will do as well—and work it in one quart of raised dough ; roll out, cut in fancy strips and fry in boiling lard. Doughnuts are much lighter and nicer than to add the egg and sugar before letting it rise. Nice and easy as these doughnuts are, we regret to say they dry in two days.

570 Raised Doughnuts.

One pound of flour, a quarter pound of butter, three-quarters of a pound clean brown sugar rolled very fine, one nutmeg, grated, and a teaspoonful of ground cinnamon. Mix well together ; then add a tablespoonful of bakers' yeast, or

any good yeast, with as much warm milk, with saleratus the size of a pea dissolved in it, as will make a smooth dough ; knead it for a few minutes ; cover it and set it in a warm place to rise for three hours or more until it is light, then roll it out to a quarter of an inch in thickness ; cut it into small squares or diamonds and fry in a kettle of nice hot lard over not too quick a fire.

571 Mrs. May's Doughnuts.

One coffee-cup of light brown sugar, two eggs, beaten beforehand ; one and one-half cups of milk ; two tablespoons melted butter ; two teaspoons of cream of tartar, one teaspoon of soda ; flour to make a soft dough.

572 Fried Cakes (Mrs. S. B. S.)

Seven tablespoonfuls of sugar, three tablespoonfuls melted lard, three tablespoonfuls melted butter, three eggs, one cup of milk, one teaspoonful of soda, two teaspoonfuls of cream tartar ; flour enough to roll out very soft.

573 Fried Cakes.

One teacup sour cream, one coffeecup sour milk, two eggs, two cups sugar, saleratus to sweeten. Put flour in bowl, then sugar, then eggs, cream and milk, salt and nutmeg, beat well together till it is a stiff batter.

574 Try These Fried Cakes.

One cup of sugar, two eggs, one cup of sweet milk, five tablespoons of butter, three teaspoons baking powder, flour to make a stiff batter ; boil in hot lard ; roll in fine sugar when half cold.

575 Doughnuts.

One pound of butter, one and a quarter pounds of sugar, one quart of sweet milk, four eggs, one large cup of yeast, one teaspoon of mace, one nutmeg, two teaspoons of cinnamon, one teaspoon of salt, flour enough to make as stiff as bread dough. Cream the butter and sugar, add the milk and yeast, set to rise over night. In the morning beat the eggs very light and stir in the spice and a little more flour, let it rise three hours; roll in pretty thick sheets and fry in lard.

576 Crullers.

Dissolve a teaspoonful of saleratus in four tablespoonfuls of milk, strain it onto half a pint of flour, four tablespoonfuls of melted butter or lard, and a teaspoonful of salt. Beat four eggs with six heaping tablespoonfuls of rolled sugar, work them into the rest of the ingredients, together with a grated nutmeg, add flour to make them stiff enough to roll out easily. They should be rolled out about half an inch thick, cut with a jagging iron or knife in strips about half an inch wide, and twisted so as to form small cakes. Heat a pound of lard in a deep kettle; the fat should boil up as the cakes are put in, and they should be constantly watched while frying. When brown on the under side turn them; when brown on both sides they are sufficiently done.

577 Crullers.

Two and a half pints of unsifted or three pints of sifted flour, one cup of sugar, a piece of butter the size of an egg, three eggs, one cup of sweet milk, two teaspoonfuls of cream

of tartar, and one teaspoonful of soda. Flavor with nutmeg. Stir these ingredients together with a spoon, put some flour in the hollow of your hand, drop a spoonful on it, roll it lightly round, and drop into boiling lard, or drop the batter from a dessert spoon.

578 Crullers.

Six eggs to one cup of butter, and two of sugar and one-half cup of milk, and flour to roll out easily. Cut with a jagging iron and drop into boiling lard. Long fingers are requisite to give them a peculiar shape, *peculiar* things as well as *peculiar people* being attractive.

SANDWICHES.

579 Sandwiches.

Take well-boiled ham, one-third fat and two-thirds lean, chop it until it is as fine as paste, then stir in the yolk of an egg. To one teaspoonful of mustard mix one tablespoonful of Worcestershire sauce. Use this or more, in such proportions as you may require.

580 Egg Sandwiches.

Boil eggs very hard, plunge them in ice water and let them get very cold and dry. Spread slices of bread, lay them out on a nice white paper, or fresh towel, and grate the eggs through a coarse grater on each slice; mix pepper and salt, and with it dust them (two heaping spoonfuls of salt to a level spoonful of pepper); then lay two slices gently together. This sandwich may also be varied by grating a layer of cold smoked tongue or ham over the egg on one slice and not on the other. These require a light and dexterous hand to keep the egg from being crushed.

581 Sardine Sandwiches.

Open a can of sardines, remove the skin and bones, lay bits of the fish on well spread bread and butter; squeeze lemon over it; lay a slice of buttered bread on top.

582 Croquette Sandwiches.

Make croquettes according to receipt, also French rolls. Open the rolls, scoop out the crumb, spread the inside with butter; lay in a croquette.

583 Egg Sandwiches (Children's School Lunches).

Beat three eggs, three tablespoonfuls of milk, saltspoon of salt, and a dash of pepper; fry it as you would {a griddle cake, and lay between buttered bread or biscuit, or slice hard boiled eggs, cut rissole balls or nice stewed cod-fish left cold, and lay between slices of bread and butter.

584 Potted Ham and Tongue Sandwiches.

It is well to keep an unopened can of each in the house, and then it is ready for any emergency that may arise. Spread a thin layer on well buttered bread, and fold together.

585 Oyster Sandwiches.

Chop raw oysters very fine, season with pepper, salt, a little nutmeg, and four crackers pounded and sifted; the white of an egg beaten, cream and butter. When all is mixed, heat them over steam in an oat meal boiler, or over the fire until a smooth paste; set them away to get very cold, cut and lay between buttered slices of bread. A quart of solid meats, a half teacup of melted butter, the same of rich cream, whites of three eggs and eight crackers. Pie paste biscuit, with slices of oyster sandwiches, are nicer than bread and butter.

586 Tongue or Ham Sandwiches.

Chop fine the lean of cold boiled tongue or ham, season with prepared mustard and black pepper. Add melted butter and sweet cream until smooth like a paste, then spread between buttered slices of bread.

587 To Carry Sandwiches.

A nice and dainty way of carrying delicate sandwiches, such as oysters, lobsters or egg, is to make little bags of tissue paper. There is a rather strong white tissue paper that can usually be got for this purpose. Put one or two sandwiches into each bag. They can be folded in papers, such as come for paper napkins. On all pic-nics it is a good plan to carry one or two substantial towels.

588 Small Rolls with Salad Filling.

Cut off the end of a French roll, remove the inside crumb, prepare a filling of cold tongue, chicken and celery, that have been mixed with a mayonnaise dressing; cover the top with the piece that was taken off.

589 Fried Cream

Makes a rather nice pic-nic dish eaten cold.

BREAKFAST AND TEA RELISHES.

590 Bichamelle, or Minced Veal.

Mince your cold roast veal fine in a chopping-bowl, leaving out the stringy part; put into your frying-pan a tea-cupful (or more as the quantity requires) of milk or sweet cream, into which stir, when hot, a teaspoonful of butter and one of flour, braided together; then add your veal, heat it thoroughly through, grate a little nutmeg, or sprinkle fine mace over it, and pour it into a dish that has a border of puff paste leaves spread around it (you can make your leaves when you are making pies, and just heat them in the oven a moment); then squeeze the juice of a lemon over the top of the minced veal, laying five or six leaves of paste on it, and serve. This was from old Mammy Wood, and is delicious for breakfast. You can make veal patties of it by just inclosing it in a paste and baking it.

591 Chopped Beef.

Take two pounds of the round of beef, chop raw, heat the spider, put in a small piece of butter; add meat, season with salt and pepper, add a large spoonful of flour, then pour in a cup of milk; season well.

592 Beef Collops.

A pound and a half of lean beef, chopped in square pieces the size of a large bean; put a tablespoon of butter into your frying-pan and pour the meat into the boiling butter; cook

through, stirring frequently ; add at the last a teaspoonful of brown flour, a little water, pepper, salt, and a tablespoonful of vinegar.

593 Hash.

This dish by any other name might make a more welcome impression. Our receipt is for a sweet and wholesome breakfast relish. Take two pint bowls of cold roast beef, or corned beef, chop it quite fine, then chop double the quantity of potatoes much coarser ; put into a frying-pan a tablespoonful of butter and a scant teacup of stock or boiling water ; let it boil up, put the hashed meat and potatoes into it and stir it from time to time till the liquid dries away and leaves a skin on the bottom of the pan.

594 Hashed Mutton

Is not pleasant with potatoes. Chop the mutton fine, put some gravy into your pan, heat the meat very thoroughly through, and pour on well buttered slices of toast.

ENTRÉES, CROQUETTES, ETC.

595 Corned Beef to Serve Cold.

Mrs. Henderson gives a receipt of her friend Mrs. Gratz Brown that we know will prove useful. If your corned beef is very salt soak it an hour or more in cold water, then put it over the fire, cover with fresh cold water, four or five cloves for each six pounds of beef, and three tablespoonfuls of molasses; in an hour change the water, add another five cloves and three more tablespoonfuls of molasses. In two hours more press the beef into a colander and put a flat-iron or any heavy weight upon the cloth you spread over it; let it stand all day.

596 Pickled Fowl—Marinade.

After removing the skin of a chicken, cut it in pieces and wash it in cold water, and clean and prepare the giblets; cook these slowly for three or four hours in a pickle made of vinegar and chicken soup stock in equal parts, adding salt, pepper, parsley, onions. Then drain them, dip them in eggs well beaten, roll them in flour or fine cracker crumbs, fry them, and serve with garniture of parsley.

597 Fowl, Veal, or Rabbit Croquettes.

Put in a saucepan a piece of butter the size of an egg, with parsley and chopped mushrooms, two spoonfuls of flour, adding salt, pepper and nutmeg. Add to this soup stock and a little cream. This sauce should be of the consistency of thick

cream. Cut the flesh of a chicken or rabbit, or piece of veal, in small pieces, and cook it slightly in this sauce. When it is cold, make it into balls with bread crumbs. Dip the balls in beaten egg, then dip them again in finely sifted cracker crumbs. Fry them to a good color and serve with a garniture of parsley.

598 Chicken or Beef Rissoles.

Take a cold chicken (roast or boiled), or cold roast beef or veal, mince it very fine or it will not adhere, moisten it with the gravy, season with pepper, salt, thyme or onion, or a little cold mutton or beef, or both; a slice of cold ham, an equal quantity of fine bread crumbs, a bit of sage, parsley or thyme. Chop well together, add one egg or more, a little melted butter, pepper and salt. Make up in flattened balls, dredge with flour and fry in hot lard. They are very nice.

599 Friteurs.

Put in a saucepan a little butter, two tablespoonfuls of flour with soup stock if you have it, if not a little water, until it thickens, then add minced turkey, chicken or veal, with a little salt. Take off the fire and cool. Then make in any shape you please, say like small sausages half a finger long. Roll in egg and then in cracker or brown bread crumbs and drop into boiling lard until a delicate brown.

600 Chicken Croquettes.

To one good-sized chicken (after having been boiled and finely chopped) add one pint of rich cream, four eggs, butter the size of an egg, and a handful of flour. Flavor with nutmeg, cayenne pepper and salt. Cook over a slow fire until it is of the consistency of paste, then put into the refrigerator

until thoroughly cold ; mold into oval patties. Paint the croquettes with the yolks of three eggs and roll into bread crumbs, after which brown them nicely in a little butter and serve hot. With two sweet-breads added this receipt makes two dozen croquettes.

601 Chicken Croquettes.

One pint of milk or cream, one tablespoonful summer savory, three cups of finely-chopped cooked chicken meat, two ounces of butter, half cup of sifted flour, five eggs ; stir flour and butter to a smooth paste ; boil milk, salt and summer savory together ; add butter, flour, meat and eggs, well beaten ; cook all together a few minutes and set to cool ; when cold form in balls and fry in boiling lard to a delicate brown ; serve hot.

602 Dried Beef—Breakfast Dish.

Here is another nice breakfast dish. Take about half a pound dried beef, first sliced thin, then pulled in small pieces. Have a quart of milk boiling, into which put the beef with a good piece of butter and a little pepper. When it comes to a boil thicken with a little flour or corn starch, then toast bread, a slice for each member of the family, and poach in hot water an equal number of eggs ; place one on each slice of toast ; put all on a large platter and pour over the above dressing and send to the table hot ; lean ham may be used in place of the beef.

603 To Cook Canned Salmon and Lobster.

Open the can by taking the top off, drain away the liquor, take a tablespoonful of butter, a teaspoonful of vinegar and a teacup of boiling water ; pour over the salmon, set the can in

a pot of hot water and let cook for twenty or thirty minutes ; again drain off the liquor, let the salmon cool and pour over it a mayonnaise dressing. Lobsters should be drained in a colander and left to air two hours.

604 Salmon in a Mold.

One can of salmon, four eggs, beaten light, four tablespoonfuls of butter melted, but not hot, half a cup of fine bread crumbs ; season with pepper, salt and minced parsley ; chop the fish fine, then rub the butter in till smooth ; beat the crumbs into the egg and season before working together ; put into a buttered mold and steam one hour.

SAUCE FOR THE SAME.—One cup of milk heated to a boil thickened with one tablespoonful of corn starch and one tablespoonful of butter rubbed together, the liquor from the salmon, one raw egg, one teaspoonful of tomato catsup, pinch of mace, pinch of cayenne ; put the egg in the last and very carefully.

Lobster may be prepared in the same way.

605 Fricatelles. *

One pound of cold veal chopped very fine, add a little salt, plenty of pepper, one or two onions ; cut very fine, a little parsley if liked ; soak some bread in water until soft, squeeze it dry in a towel, add as much in proportion as the meat. Chop the bread with the meat, two eggs mixed well in ; make them up in patties, roll them in bread crumbs, and cook in lard as doughnuts. Serve with sliced lemon.

606 Fricatelles.

Take chopped parsley and salt and pepper, one pound and a half of cold veal, chopped very fine, one tablespoonful of

butter and two of flour mixed perfectly smooth, adding by degrees two tablespoonfuls of boiling water, and beat till very light; stir into this one cup of cold milk; into this mixture stir the meat and cook well; then form into oblong rolls (like little mice without any heads or tails). Roll these in egg and very fine sifted cracker crumbs, and boil in lard as you do doughnuts.

607 Persilade.

Cut any nice cold meat in very thin slices; take two tablespoonfuls of finely chopped parsley, one small onion; then beat two tablespoonfuls of vinegar, one teaspoonful of oil, one teaspoonful of salt, a teaspoonful of pepper vinegar or tarragon vinegar improves this; pour this over the slices half an hour before serving.

608 Stewed Kidney.

Soak and then parboil the kidney, cut it off in inch pieces, roll in flour, add butter the size of an egg, and water enough to stew till tender; add, if you like it, a tablespoonful of mushroom catsup, or walnut pickle vinegar.

609 Liver.

Cut a calf's liver into half-inch slices, lay them on a gridiron and broil slightly; then put them into a frying-pan with a tablespoonful of butter or some slices of bacon, and fry for a few moments; cut the slices of liver into pieces the width of your finger; add a tablespoonful of flour, brown and add water; stew.

610 Spanish Toast.

Beat three eggs to a foam, toast a few slices of bakers' bread; dip them in the egg and fry to a light brown.

611 To Make Milk Toast.

First toast nice slices of stale bread (*i. e.*, one or two days old); put in a saucepan or spider a quart of milk, with a piece of butter the size of an egg, a little salt and pepper. When the milk and butter are hot, but not quite boiling, dip your slices one by one and lay them in your tureen. When all are dipped just enough to moisten, but not break them, set your saucepan where it will come to a boil. Have ready a large tablespoonful of flour, made smooth with milk, and as soon as the milk boils stir it in till it is thickened. Turn it over the toast, raising the slices a little so that all may receive a share. This for a family of four or five. A richer toast is made by buttering the slices of toast and adding a quarter of a pound of butter to the milk instead of the flour.

612 Pressed Beef.

Three pounds round steak, raw, chopped fine, six crackers rolled fine, three eggs beaten, one-half nutmeg, two small teaspoons of pepper and a little more of salt, one cup of water. Put into a small-sized bread pan and bake till tender when tried with a fork; baste frequently with the dripping from the beef. The original receipt calls for three hours' baking, but less can be given with judgment.

613 Beef Loaf.

Two pounds of steak and one pound of fat pork, chopped fine, two and a half cups of rolled crackers, five eggs, two teaspoons of pepper, two teaspoons of salt; mix all together and bake three hours in a moderate oven.

614 Ham Toast.

One-fourth of a pound of lean ham, chopped fine; beat well the yolks of three eggs; one tablespoonful of melted butter, two tablespoonfuls of cream or good milk; stir over the fire till it thickens; spread on hot toast.

615 Veal Omelet.

Three pounds of fresh veal and two pounds of salt pork, chopped fine; three eggs, six crackers, rolled; one teaspoonful of salt, one of pepper, and a little parsley. Roll into an oblong form and baste with butter while it is baking. This makes a nice relish, sliced cold for tea.

616 Fried Oysters.

Pound crackers fine, salt and pepper them; beat six eggs to a froth; take the oysters and lay them on a towel; place another over them and let them remain a short time to absorb the moisture; dip the oysters in the egg, then roll in the cracker. Fry with a little lard, just enough to keep from burning, or make a batter as for American Fritters; dip a spoonful up, lay an oyster into it, and drop in boiling lard.

617 Breakfast Bacon.

If old and a little strong, soak thin slices of bacon or pork in milk, dip them in a nice fritter batter and fry. Breakfast bacon is very nice cut in thin slices and fried quickly over a bright, steady fire.

SAVORY JELLIES.

618 Aspic Jelly.

Take of veloute (a finely prepared veal stock made from knuckles of veal) four gallons, boil it down to two gallons; add to this eight calves' feet and boil briskly for two hours; add to this six lemons, two sticks of cinnamon, two teaspoonfuls of mace, either powdered or in blades; salt to bring to a flavor, half pound of sugar; boil two hours, set aside on the range to settle, and strain through flannel bags twice.

619 Savory Chicken Jelly.

Take a chicken, cut it in small pieces, lay it in a saucepan and just cover with cold water; cook slowly until very tender, taking off the scum as it rises. Take up the chicken and boil the liquor to a cupful; remove all the bones and pick the meat to pieces. Season with salt and pepper, sweet herbs and a little butter; mix with the gravy and put into a mold well buttered. Set in a cool place until perfectly firm. Cut in slices for the table.

620 Jellied Tongue.

One large boiled tongue (cold), two ounces of gelatine, dissolved in one-half pint of water; one teacup of browned veal gravy, one pint of liquor in which the tongue was boiled, one tablespoonful of burnt sugar for coloring, three tablespoonfuls of vinegar, one pint of boiling water; put together the gravy, liquor, sugar, vinegar and a tablespoonful of burnt sugar dis-

solved in cold water. Add the dissolved gelatine and mix well, then the boiling water, and strain through flannel. Cut the tongue in slices as for the table. Let the jelly cool and begin to thicken. Wet a mold with cold water, put a little jelly in the bottom, then a layer of the tongue, more jelly, and so on until the mold is full; cover and set in a cool place. To turn it out set the mold in hot water for an instant, invert upon a dish and garnish with celery sprigs and nasturtion flowers. Cut with a sharp knife perpendicularly. This is a handsome and delicious dish, and easily made.

CHEESE.

621 Cheese Fondue.

One cup of bread crumbs, very dry and fine; two scant cups of milk, rich and fresh, or it will curdle; one-half pound of dry old cheese, grated; three eggs, whipped light, one small tablespoonful of melted butter, pepper and salt, one pinch of soda dissolved in hot water, and stirred into the milk; soak the crumbs in the milk; beat in these the eggs and butter, seasoning, lastly the cheese; butter a baking dish, pour the fondue into it, strew dry bread crumbs on the top, and bake in rather a quick oven until delicately browned. Serve immediately in the baking dish, or it soon falls.

622 Cheese Omelet.

Quarter of a pound of melted butter, four eggs, half a pound of grated cheese, one teacupful of sweet cream. Melt the butter and pour on the eggs after they are well beaten, then add the cheese and cream. Bake about twenty minutes or cook in a frying-pan.

623 Welsh Rarebit and Cheese Balls.

Take one-fourth of a pound of good fresh cheese; cut in small thin slices and put in a frying-pan with a little over a teacupful of sweet milk. Stir in a previously beaten egg, and add a saltspoonful of dry mustard, two dashes of red pepper, and a small piece of butter, stirring the mixture constantly. Have ready rolled crackers, and gradually stir them

in. As soon as this is thoroughly incorporated, turn it out into a heated dish and serve, or omit the crackers and pour on hot buttered toast.

Grate three or four tablespoonfuls of cheese, give them a dash of red pepper, press it into balls the size of a nutmeg, roll them in yolk of egg, lay in your frying-basket and boil in hot lard. The flavor can be varied by stirring a saltspoonful of dry mustard into the egg. To be served cold for dessert.

PICKLES AND CATSUP.

624 Brine for Cucumber Pickles.

Five gallons of water, three quarts of salt, one pound alum, heat and skim well. When cool add one gallon of good vinegar. This will make brine for half a barrel of pickles. I will warrant that your pickles will keep hard and good.

625 For Pickling Small Cucumbers.

Wash the cucumbers and put into a jar, throw a double handful of salt over them, cover with boiling water and let them stand twenty-four or thirty-six hours. Then, after pouring off the brine and wiping them dry, drop a few at a time into scalding vinegar, to which you have added a bag of spices and a little sugar, and let them be until thoroughly heated through; then put into jars, and pour the hot vinegar over them. If it is deemed desirable to have them green in color, they can be made beautifully so by using an old-fashioned brass kettle for scalding them in the vinegar.

626 Cucumber Pickles.

Make a brine strong enough to bear up an egg; pour it scalding hot over the pickles. Let them stand twenty-four hours. Take them out, wipe and put into cold vinegar. To one gallon of vinegar add one tablespoonful of salt, a piece of ginger root, and a lump of alum the size of a walnut. Set them over the fire, stirring up from the bottom all the while until they are scalded, but not to boil. Break into them two or three small green peppers and bottle them.

627 Cucumber Pickles.

To a hundred cucumbers put a pint of barrel salt; pour on boiling water enough to cover them; cover tightly to keep the steam in; let them stand twenty-four hours; take them out, drain and wipe them dry, being careful not to break the skins; put them in the vessel in which they are to be kept, put on enough pure cider vinegar to cover them. For every three hundred pickles take one ounce of allspice, one of cinnamon, one of mustard seed; use them whole. Boil the vinegar and spices together; while boiling pour it on the pickles and cover tightly. Let them stand three weeks and they are ready to eat. Mother used to put alum in them. Sometimes I put in wild grapes and a large piece of horse-radish; this gives the vinegar something to live on; also put in a few string beans, onions and cauliflower. These pickles will keep for years, and we have used the recipe in the family for forty years.

628 Large Cucumber Pickles.

Gather the cucumbers before the seeds are very large; pare and throw into ice-cold water for an hour; then slice as thin as possible, on a cabbage cutter; sprinkled well with salt, tie up in a coarse cloth and lay in a colander under a heavy weight to drain over night. Next morning mix through them plenty of brown and white mustard seed; pack in jars and cover well with cold cider vinegar. Put in a cool place. Should a white scum rise on the vinegar, drain it off and boil and skim well, or substitute other vinegar. Pour over them cold. This retains the flavor of the cucumber.

629 Currant Catsup.

Boil two pounds of currants in one quart of vinegar, until soft; strain all through a sieve, then add three pounds of sugar, one ounce of nutmeg, one tablespoonful of cloves, two tablespoonfuls of cinnamon, and boil one hour.

630 Tomato Catsup (Best in the World).

Take sound ripe tomatoes, slice and cook until done enough to pass through a sieve; then to every gallon of the tomato pulp and juice add one teacupful chopped onion, one-half cup black pepper, four pods red pepper cut fine, one-half teacup ground ginger and dry mustard (English), mixed, one ounce celery seed, one-half teacup allspice, nutmeg and cinnamon mixed, one-half teaspoonful of cloves, two teacupfuls of sugar and sufficient salt to taste distinctly, one pint *strong cider* vinegar. Put all on together and cook two hours, or longer if not thick enough. It must not be thin or watery. Bottle and seal while hot, and in a cool cellar it will keep for years. Spices should all be the best. Do not use the ground spices purchased from druggists, as they are not strong enough.

631 Tomato Catsup.

Two pecks of tomatoes, six onions, one dozen of peach leaves, one bulb of garlic, one teaspoonful of red pepper, one tablespoonful of black pepper, two spoonfuls of ground cloves, two tablespoonfuls of ground mustard, one-half pound of brown sugar, one cup of good vinegar. Slice the tomatoes, sprinkle them with salt, and let them stand several hours. Drain them well and boil together with the peach leaves, onions and garlic, until done; rub through a sieve. Boil the pulp until as thick as you wish. Twenty minutes before you take it up, add the sugar, vinegar and spice.

632 Tomato Catsup.

Break up the tomatoes and stew them till they are soft enough to strain through a colander. After straining, to one gallon of tomatoes put four tablespoonfuls of salt, four or five pods of red pepper, chopped fine, three white onions, sliced

thin. Boil to a half gallon, and when nearly done, put in two tablespoonfuls of ground cloves. It should be kept closely corked and sealed.

633 Cucumber Catsup.

Late in September take a bushel of full-grown cucumbers, peel and slice them, sprinkle them with salt, and let them stand over a sieve two hours, that the salt may drain off, then chop them fine. Add two dozen onions cut up small, one pound of white mustard seed, one pound of black mustard, one-fourth of a pound of black pepper, ground. Mix all together very thoroughly with the best vinegar, making it the consistency of a thick catsup, and fill your jars, tying up closely. It requires no cooking.

634 Plum Catsup.

To three pounds of fruit put one and three-quarters pounds of sugar, one tablespoonful of cloves, one tablespoonful of cinnamon, one tablespoonful of pepper, and very little salt. Scald the plums and put them through a colander, then boil until about the same consistency as the tomato catsup.

635 Green Tomato Pickle.

One peck of green tomatoes sliced, six large onions. Throw over a teacup of salt, and let them be all night. Drain well in the morning. Take two quarts of water and one of vinegar, boil them in it, then drain well; two quarts of vinegar, three pounds of sugar, one-half pound of white mustard seed, two tablespoonfuls of ground allspice, same quantity of cloves, cinnamon, ginger and mustard, a small teaspoonful of cayenne pepper. Put in a kettle and cook fifteen minutes; cook a little at a time, as it burns easily. Put allspice and cloves in a bag.

636 Tomato Chowder.

One-half bushel of green tomatoes, one-half peck of peppers, red and green, eight good-sized onions, two large cabbage heads. Chop all fine, place in an earthen jar, with one quart of salt, for twenty-four hours; then strain and press thoroughly; now place in weak vinegar and boil for a few moments. Set it away for twenty-four hours. Then drain thoroughly, and add cold vinegar with these spices: two ounces of celery seed, two boxes of ground cinnamon, one tablespoonful of cloves, one pound of brown sugar, two or three sticks of horse-radish chopped fine. If not salty enough, add more to suit the taste.

637 Green Tomato Pickles.

Take the large smooth apple tomato, cut in two or three slices, and about one good-sized onion to four tomatoes, also sliced, put in layers in a jar, with a slight sprinkling of salt between each layer; let them stand over night, in the morning remove from the brine, rinse in cold water, drain thoroughly, and boil till clear in two quarts of water to one of vinegar; then pour over to cover them enough vinegar, which has previously boiled half an hour, with cloves and whole pepper; pieces of horse-radish will prevent scum rising on any pickles; pour the vinegar on while hot.

638 White Pickle.

Two quarts of vinegar, one-quarter of a pound of ground mustard, one-quarter pound of white mustard seed, two ounces of black mustard seed, one teaspoonful of root ginger, one teaspoonful of celery seed; tarragon and mace to taste; green and red pepper to taste; a lemon or two cut into this quantity improves the flavor, as also does a root of horse

radish. Scald the vinegar before adding the above ingredients, and pour all when cold over sliced green tomatoes that have stood in salt one day and scalded as in Receipt 635. It is equally good over beans, cucumbers, etc.

639 Mustard Pickle.

Fill a three-gallon jar with small green tomatoes, cucumbers, nasturtions, onions, cauliflowers, horse-radish, and a few small green peppers. Let them stand in salt and water twenty-four hours. Drain off this water. Put the mixture in a brass or porcelain kettle with fresh water, and boil ten minutes ; then drain thoroughly, and put back in the jar. Boil three quarts of vinegar, adding three-fourths pound mustard wet with cold vinegar. When it thickens pour over the pickle.

640 Piccalilli.

One peck of green tomatoes, three small cabbages, six good-sized cucumbers, six large green peppers, six white onions, one gill of white mustard seed. Chop fine and let the whole lie in weak brine for twenty-four hours ; drain well, and add vinegar, spiced to taste, boiling hot. Cover close.

641 Piccalilli.

One peck green tomatoes, one-half peck onions, one large head cauliflower, cucumbers, one-half cup grated horse-radish, one ounce of cloves, two ounces of whole pepper, one ounce cinnamon, three pounds mustard seed, one pound ground mustard, put all in, boil a few minutes, put the mustard in just long enough to get hot.

642 French Pickle.

Take three quarts of green tomatoes, three quarts cucumbers, and three quarts onions, salt, one ounce celery seed, one ounce allspice, one ounce black pepper, ten cups mustard seed, one tablespoon turmeric, one pound brown sugar, two tablespoons ground mustard, one gallon vinegar, a cauliflower, put all in brine, let it stand two days, then boil it from three to four hours; this is splendid.

643 Sweet Pickle.

Take one peck of good solid green tomatoes, and onions to suit the taste and fancy (five quarts of tomatoes and three of onions), peel the onions as for boiling, wash and dry the tomatoes, cut them in thin slices, cut in small pieces six large green peppers, carefully leaving out the seeds; put the slices in a large pan and sprinkle a pint of fine salt on them; let them stand about twenty-four hours; drain off all the liquor, carefully pressing down the cover; when they are sufficiently drained put in the preserving kettle and cover well with vinegar, prepared thus: Ten or twelve ounces brown sugar to the quart, a tablespoonful each of ground cinnamon and cloves, and a spoonful of crushed white mustard seed; boil well about fifteen minutes and put in pots or jars.

644 Ragan Pickle.

Two gallons finely cut cabbage, one gallon chopped green tomatoes, twelve sliced onions, one gallon best vinegar, one pound brown sugar, half ounce turmeric powder, one tablespoonful ground allspice, one tablespoonful ground cloves, quarter pound white mustard seed, one ounce celery seed, one gill salt; boil the whole until tender, then add spices just before putting in jars, stirring all thoroughly.

645 Pickled Mangoes.

Young musk or nutmeg melons, English mustard seed, two handfuls mixed with one handful scraped horse-radish, mace and nutmeg pounded one teaspoonful, two teaspoonfuls chopped garlic, a little ginger, one dozen whole pepper-corns, half a tablespoonful of ground mustard to a pint of the mixture, one tablespoonful sugar to the same quantity, one tablespoonful best salad oil to the same, one teaspoonful celery seed ; cut a slender piece out of the melon, save it to replace. Lay the mangoes in strong brine for three days, drain off the brine, and freshen in pure water twenty-four hours, green as you would cucumbers, and lay in cold water until cold and firm, fill with the stuffing ; tie up with packthread, pack in a deep stone jar and pour scalding vinegar over them, repeat this process three times more at intervals of two days, then tie up and set away in a cool, dry place ; these are very fine ; they will keep for months. I use nothing but white wine vinegar. Pepper mangoes can be fixed in the same way.

646 Mustard Pickles.

Two large heads of cauliflower, six heads celery, six white beats. Clean them and boil separately in salt and water until tender. The tender part of the celery is not to be boiled, but cut fine ; use just water enough to cover. Mix one-half pound of ground English mustard with vinegar, as for table use, and boil five minutes ; then add two bottles of best French mustard (or one pint of German mustard) and boil five minutes longer, adding vinegar enough to cover your pickles, and one tablespoonful of brown sugar. If not salt enough add to your taste. Pour over the pickles boiling hot. As the pickles are used there will be a good deal of the mustard-vinegar left, and small cucumbers can then be put in, or small

onions ; the latter boiled a few minutes in salt water. This pickle keeps a long time and is very fine. Any vegetables liked can be substituted for cauliflower and white beets.

647 Chow-Chow.

Take fifty small pickles, two quarts of silver onions, two quarts of green string beans, one dozen green tomatoes, three heads of cauliflower ; let the onions stand in brine twelve hours, then peel. If the beans are large, break them. Slice the green tomatoes, cut up the cauliflowers ; let all stand in brine twenty-four hours. To one gallon of vinegar use one pound of mustard (common is the best), mix it with a little vinegar, and add it to the rest. One or two tablespoonfuls of oil of mustard, one teaspoonful of cayenne pepper—use more spices if preferred. Tie the spices in a white cloth, and boil in the vinegar, before adding the mustard. It can be put in preserve jars in alternate layers ; fill three-quarters full ; when filling the jars add here and there a little red and green pepper ; fill up with the mustard ; make air tight.

648 Splendid Chow-Chow.

Two quarts tomatoes, one and a half pints onions, one pint peppers, one cup mustard seed, two-thirds cup salt—all chopped fine—cover with cold vinegar. The longer it is kept the better it is.

649 Filled Peppers.

Cut the lids off two dozen large green peppers, leave out seeds and soak in salt water over night ; slice fine a cabbage, mix with it one ounce white mustard seed and one ounce cloves, fill the peppers and tie the lids on ; cover with cold boiled cider vinegar.

650 Pickled Cabbage.

Chop a large head of cabbage fine, one teaspoonful of mace, one teaspoonful of cloves; cover with vinegar. Grated horse-radish may be added, if liked.

651 Yellow Pickle.

Two gallons strong cider vinegar, one pint black mustard seed, four ounces ginger, three ounces black pepper, three ounces allspice, one ounce celery seed, one ounce turmeric, four lemons sliced, a few cloves, garlic, say a handful, two pounds sugar, handful horse-radish. Bruise all the spices and put them with the other ingredients in a jar and pour on the vinegar cold. Tie up, but stir every day until the pickles are ready to put in this liquor. Take several dozen small heads cabbage, wash, quarter and put in strong brine; let them lie in it twenty-four hours well covered, take out, rinse in cold water, put in a preserving kettle with sufficient vinegar to cover and add one ounce turmeric; scald, but by no means suffer to boil, cover with a plate or pan to keep the steam in; let the pickle lie in the same vinegar twenty-four hours, take out and drop in that prepared above. This spiced liquor is good to use with green pickles leaving out the turmeric, and universally pronounced excellent and a favorite Southern recipe.

652 Peach Pickle.

To seven pounds of fruit take one quart of vinegar, three pounds of sugar, one teaspoonful of ground cloves and one of cinnamon (tied in a muslin bag), rub the peaches clean of their downy coat, prick them with a fork, and put them, a few at a time, into the spiced vinegar. Let them cook till they

are tender. Put them into jars, as taken out, and pour the vinegar over them.

This is equally good for plums, quinces, or any other fruit.

653 Sweet Peach Pickle.

Seven pounds peaches, after being peeled, two pounds best sugar, one quart strong cider vinegar, two tablespoonfuls broken cinnamon, one teaspoon whole cloves, same of allspice. Put the vinegar, sugar and spices over the fire and let come to a boil, then drop in as many peaches as the vinegar will cover, and let them boil until you can pierce with a straw. Do not cook long enough for the fruit to burst. If any peaches are left over, take out the first put in, add the rest to the liquor and cook, afterward pouring the spiced vinegar over all, putting up in small quantities, and sealing.

654 Sweet Pickled Peaches.

Rub the fur off with a coarse cloth, stick three cloves in each peach, four pounds of sugar to a quart of vinegar, boil and skim, put in the peaches and boil until you can run a stem into them, then take them out, put in a jar, pour the vinegar over hot, cover immediately. These are very fine. The peaches must be hard ones; the yellow are the best.

655 Pickled Apples—Very Nice.

Two pounds of dried apples, one quart of good vinegar, one cup sugar, a little spice and cloves. Soak the apples all night, in the morning put water enough on them to cook until tender. Boil vinegar, sugar and spices, then put in the apples, boil once and you have a good dish for dinner sauce.

656 Celery Pickles.

Take good-sized cucumbers, slice thin, crossgrain, on a vegetable cutter, and let stand over night in a weak brine, drain, then take enough vinegar to cover them, and put on the stove, and to a gallon of vinegar put a quarter of a pound of celery seed and a quarter of a pound of white mustard seed; boil half an hour, and pour over the pickles; put a weight on them.

657 Watermelon Pickles.

Ten pounds of the rinds, boiled in water till tender; make a syrup of two pounds sugar and one quart of vinegar, half ounce cloves, one ounce cinnamon; this to be poured over the rinds (boiling hot) three days in succession.

658 Pickled Onions.

Use the small silver skinned onions, remove with a knife all the outer skins, so that the onions look fresh. Pour over them a scalding hot brine made in the proportion of one cup of salt to one quart of water; let stand three days, take up, rinse with cold water and pour on scalding hot vinegar, spiced with stick cinnamon, mace and cayenne pepper, or if the pure onion flavor is preferred, simply boil red or green peppers in the vinegar. If the onions seem hard and raw scald the vinegar again; let the onions scald in it from five to fifteen minutes; bottle and cork.

659 Red Cabbage.

Choose fine firm heads of red cabbage, remove the outer leaves, cut in quarters and pickle in quarters, or slice very fine with a knife or cabbage cutter; sprinkle thoroughly with fine salt and pack in a large sieve or colander; let it drain for twenty-four hours, then pack in a jar and pour over scalding hot vinegar strongly spiced with nutmeg, cloves and pepper.

660 To Make French Mustard.

Take one-quarter pound of best yellow mustard, pour over it one-half pint each of water and vinegar; add a pinch of salt and a piece of calamus root the size of a pea. Put it on the fire, and while it boils add a teaspoonful of flour. Let it boil twenty minutes, stirring it constantly. Just before taking it off stir in a teaspoonful of sugar or honey. When cool put it into bottles and cork tightly.

661 Tomato Mustard.

One bushel of tomatoes; take out the stalks and boil for an hour with six red peppers; then strain through a sieve and add one-half pound of salt, one ounce of ginger, one-half ounce of cloves, three tablespoonfuls of black pepper, one ounce of allspice, two onions. Boil for six hours to a thick paste; when cold add one-fourth of a pound of mustard and one-half pint of vinegar.

662 Pepper Sauce.

Take twenty-five peppers without the seeds, cut them pretty fine, then take more than double the quantity of cabbage, cut like slaw, one root of horse-radish grated, a handful of salt, rather more than a tablespoonful of mustard seed, a tablespoonful of allspice, and the same of cloves; simmer a sufficient quantity of vinegar to cover it and pour over, mixing well through.

663 Spiced Currants or Grapes.

To six pounds of fruit, four pounds of sugar, one pint of vinegar. Boil to a thick jam. Just before taking it up stir in two tablespoonfuls of powdered cloves and the same of cinnamon. Very nice to eat with meats.

PRESERVING AND CANNING FRUIT.

CANNING FRUIT.—Those who have to buy the fruit they put up, as well as the cans, may perhaps purchase to advantage of the wholesale grocer, but where one has abundance of fruit for the picking, and can give the time and trouble, there is certainly a saving in putting up the family supplies of fruit one's self. The cheapest way of getting cans is to buy them of the manufacturer, and thus save the profits of middlemen. The fruit should be perfectly fresh, and the sooner it is canned after it is taken from the tree or vine the better. If a small quantity, say half a dozen quarts, is cooked at one time the color of the fruit and the uniformity of the cooking will be better than if a larger quantity is attempted. There is no necessity of using an ounce of sugar in a gross of cans. The fruit will keep just as well without it, and be far more grateful to a healthy appetite. Glass cans with glass tops, a rubber band and a screw ring give the best satisfaction, as they can be sealed and unsealed in a moment's time. As for the process, when the fruit is done, pour it screeching hot into the cans; let them remain untouched fifteen or twenty minutes, till the fruit settles, then fill them full again and seal up. If the can is placed on a very wet cloth it will not break when the scalding fruit is put into it. Turn the cans, after screwing them up tightly, bottom side up, and if no syrup leaks out no air can get in. When cold set them away in a dark cool closet.

664 Worth Knowing.

In boiling fruit, take a thick cloth (or one folded in several thicknesses), wring it out in cold water and lay it on a table.

On this set the bottles for filling, and you may pour in the boiling fruit with impunity, thus avoiding the discomfort of standing over a hot stove during the process, handling heated bottles. If the cloth becomes warm wring it out again. Some persons think a dry cloth answers the same purpose.

665 To Prevent Mildew on Preserves.

Take the white of an egg and wet slightly both sides of a piece of letter paper, sufficiently large to cover over the top of the preserves snugly. I have kept them free from mold and spoiling two years.

666 Currant Jelly.

This receipt is the only one which we will *warrant* to make good jelly against odds. We have made jelly by it on the 5th of July, and on the 15th, and each time it was a perfect success. While we recommend all persons to make their jelly from fresh fruit early in the season, we can still assure those who are behind hand that they need not despair of jelly that will set firm and hard later in the season.

Run the currants through your hand, picking out the leaves, and any stray thing that may adhere to them, but leaving the currants on their stems. Weigh the fruit, being accurate in remembering the number of pounds. Put a pint of water into your preserving kettle, and add a bowl or two of currants, mashing and pressing them till you have sufficient juice to cover the bottom of the kettle, then add the remainder of the currants; let them come to a boil, and boil at least twenty minutes, of course stirring and pressing them from time to time, that they may not burn. Have a three-cornered bag of thin, but strong, unbleached cotton, that has been well scalded and wrung till almost dry; hang it up and pour the boiled

currants into it. Let it drip into a stone crock all night, but by no means squeeze it ; the currants will drain perfectly dry. In the morning pour the strained juice into the preserving kettle, without measuring ; let it come to a boil, and boil thoroughly for three or four minutes, then pour in half as many pounds of sugar as you had pounds of currants. For instance, a peck of currants will probably weigh twelve pounds, therefore use six pounds of sugar. The moment the sugar is entirely dissolved the jelly is done. To make sure of the sugar being entirely dissolved, see that it begins to jelly on the ladle. It will look thick, and drop thick and a little stringy, but if let heat beyond this point it will lose its thickness, and not jelly nearly so well, and always disappoints you if you lose faith in your instructions and insist upon "letting it come to a boil." All the boiling is done *before* you put in the sugar.

667 Currant Jelly—A Boston Receipt (Mrs. L.)

Take out leaves, leave stems on ; put one peck of currants in a kettle with two quarts of water, or water till you can just see it ; boil till fruit is tender, turn the fruit into a sieve or colander to drip ; measure juice and return to kettle, boil ten minutes ; while boiling add one pound or pint of sugar to one pound or pint of juice ; boil up once, skim and strain through a thin bag.

668 Raspberry and Currant Jelly.

One quart of currants, one quart of red or Antwerp raspberries, two cups of white sugar, one package of gelatine soaked in one cup of cold water ; one cup of boiling water, whipped cream, made very sweet, for center ; crush the fruit in a stoneware jar with a wooden beetle, and strain out every drop of the juice that will come away. Stir the sugar and

soaked gelatine together ; pour the boiling water over them ; when clear, strain into the fruit juice. Strain again through flannel bag, wet an "open" mould, fill with the jelly, and bury in ice to form. Turn out upon a very cold dish ; fill the center with the cream.

669 Strawberry Jelly.

One quart of strawberries, one large cup of white sugar, juice of one lemon, one-third of a package of Cox's gelatine, soaked in one cup of cold water, one pint of boiling water ; mash the strawberries to a pulp and strain through coarse muslin. Mix the sugar and lemon juice with the soaked gelatine, stir up well and pour over them the boiling water. Stir until clear ; strain through a flannel bag, add the strawberry juice ; strain again without shaking or pressing the bag ; wet a mold with cylinder in center, in cold water ; fill it and set it in ice to form. Turn out upon a cold dish ; fill with whipped cream made quite sweet with powdered sugar, and serve at once. It is very fine.

670 Crab-Apple Jelly.

Boil the fruit whole in water enough to cover it until it is perfectly soft, then pour the contents of the kettle into a coarse linen bag and suspend it between two chairs, with a pan under it, and leave it until it ceases to drip. Then press it a very little. Allow a pound of sugar to a pint of the juice—if you choose, add the juice of a lemon to every quart of syrup. Boil the juice first and skim it ; heat the sugar in a dish in the stove oven and add it as the syrup boils up. Boil gently twenty minutes and pour in tumblers or molds.

671 Apple Jelly.

Core and quarter, but *not pare*, tart apples. Cook in a little more water than will cover them till well reduced. Strain, add one pound of sugar to one pint of the juice, boil twenty minutes or half an hour, and strain carefully into your molds. Slices of lemon or Jamaica ginger may be added to the apples while boiling.

672 Cranberry Jelly.

Cover the cranberries with water, and let boil for twenty or thirty minutes; break the berries and scald once more; then pour into a jelly bag, and let drip over night—do not squeeze; weigh a pound of sugar to every pint of juice. Let the juice come to a boil and boil five minutes; then pour in the sugar and stir till thoroughly dissolved. This jelly will set without coming to a boil.

673 Grape Jelly.

Differs only by heating the grapes; bruising them meantime with a ladle or potato masher, until the juice runs freely, then strain through a sieve or thin cloth, and measure one pint for one pound of sugar. Boil the juice fifteen or twenty minutes before putting in the sugar; after adding the sugar let it boil from three to five minutes.

All fruit will form more readily in a jelly if not quite ripe.

674 Lemon Jelly.

One ounce of gelatine (red the best), one pound of sugar, one quart of boiling water, four lemons; cut the lemons in slices and bruise them, then add the sugar and gelatine, and pour upon the whole the boiling water; set the vessel containing them upon the stove and stir until the gelatine is well dissolved; then pour into molds or tumblers.

675 Pieplant Jelly.

Pick the pieplant and wash, but do not peel it, cut in strips, put in the kettle, add enough of water to cook until soft, strain the juice off and weigh, add sugar pound for pound; cook ten minutes, or as thick as you wish.

676 Orange Marmalade.

Three pounds of oranges, two pounds of lemons, five pounds of sugar.

DIRECTIONS.—Peel the oranges and lemons, put the skins of both in the preserving pan, cover with water and cook till tender; then take them out, and put the pulps into the same water and cook from one to two hours, adding more water if it gets too thick; while the pulp is cooking cut the skins in strips as fine as possible; strain the pulp through a jelly bag, and put the juice back in the pan with the sugar; when it is dissolved put in the skins; boil about fifteen minutes, and it is ready to put in bowls.

677 Raspberry Jam.

One pound sugar to one pound berries. Boil three-quarters of an hour. Seal while hot.

678 Raspberry Vinegar, No. 1.

Red raspberries, any quantity, or sufficient to fill a stone jar nearly full, then pour upon them enough vinegar to cover them, cover the jar closely and set it aside for eight or ten days, then strain through flannel or muslin and add to the clear liquor one and a half pounds of sugar to each pint; place over the fire and boil gently for a few minutes, then allow it to cool and bottle for use. This makes, when mixed with ice water, a delightful summer drink.

679 Raspberry Vinegar, No. 2.

Twelve boxes of raspberries, one coffeecup of vinegar, one pound of sugar to one pint of juice. After straining the juice add sugar and vinegar. Let it come to a boil. Bottle and seal while hot.

680 Raspberry Syrup.

An improved method of preparing raspberry syrup consists in allowing the fruit to remain crushed for two or three days, then pressing out the juice and placing it in glass jars, the necks of which are closed by dipping in wax. The juice ferments rapidly, after which syrup becomes clear, and may be readily bottled and kept for use.

681 Preserved Citron Melons.

Pare, core, and cut the melons into slices; weigh them, and to every six pounds of melon allow six pounds of white sugar, and the juice and yellow rind—pared off thin—of four lemons; also, half a pound of race ginger; put the slices into a preserving kettle, cover with water, and a layer on all of peach leaves; boil about half an hour, or until clear, and a broom-whisk will pierce them; drain them, spread them in a pan of cold water, and let them stand all night; next morning tie the ginger in a thin muslin cloth and boil it in three pints of water until the water is highly flavored; take out the ginger; dissolve the sugar in the ginger-water, put in the lemon peel and boil and skim it till no more scum rises; take out the lemon peel, put in the citron slices and juice of the lemons, and boil in the syrup till the slices are transparent and a straw will go through them; put the slices, while warm, in jars, and pour the syrup on slowly; cover closely with paper which the air cannot penetrate, or air-tight jars.

682 To Preserve Citron for Cake Without its Being too Hard.

Steam it, not too much; then melt your sugar, put the citron into it and cook as you would for preserves; dry it slowly in a warm oven; repeat this process several times. Flavor with lemon, if you choose; brown sugar is the best, if you wish to have it look dark. In order to have it moist and easy to cut care must be taken not to dry it too much. When ready to lay away sprinkle sugar over it and it will keep nicely.

I have just preserved some citron for cake as above directed, and it is just as nice as any you will find on sale at fifty cents per pound.

683 Lemon Marmalade.

Every housekeeper should keep a jar filled with brine, in which she may throw lemon peels after having used the grated rind and juice for creams, jellies, etc. These may remain any length of time. Before preserving, soak in pure water until all the taste of salt is extracted. Boil till soft enough to pierce with a straw. Put in a preserving kettle nine pounds of cut sugar and one quart of water; as soon as it boils add six pounds of lemon peel and three pounds of nice sliced apples (pippins are best); boil till very thick.

684 Lemon Conserves.

Wash and dry ten lemons; pare the yellow rind off clear of the white, and beat it in a mortar, with double its weight of sugar. Pack closely in a jar and cover with part of the sugar.

685 Lemon or Orange Syrup.

Put one and one-half pounds of white sugar to each pint of juice; add some peel and boil ten minutes; then strain and

cork. It makes a fine beverage, and is useful for flavoring pies and puddings. The juice of any acid fruit may be used in the same way.

686 Orange Marmalade.

Grate the rind of two oranges, scrape out the pulp and measure; add the same amount of sugar, and boil thoroughly.

687 Ripe Tomato Preserves.

Seven pounds sound, yellow tomatoes, and six pounds of sugar; the juice of three large lemons. Peel the tomatoes and let all stand together over night; drain off the syrup and boil it, skimming well; then put in the tomatoes and boil gently for twenty minutes; take out the tomatoes with the skimmer and spread on dishes to cool. Boil down the syrup until it thickens; put the preserves in jars and fill up with hot syrup.

688 Preserved Currants.

Ten pounds currants, seven pounds sugar; take the stems from seven pounds of the currants, and press the juice from the other three pounds. When the juice and sugar are made into a hot syrup, put in the currants and boil until thick and rich.

689 Preserved Quinces.

Pare, quarter and core the fruit, saving skins and cores. Put the quinces over the fire with just enough water to cover them, and simmer until perfectly tender, but do not let them break. Take out the fruit and spread on dishes to cool; add the parings and cores to the water in which the quinces were

boiled, and cook one hour; then strain through a jelly bag, and to each pint of this liquor allow a pound of sugar. Boil and skim this, then put in the fruit and boil fifteen minutes. Take it off the fire and let it stand in a deep dish twenty-four hours. Then drain off the syrup, and let it boil again; put in the quinces and cool fifteen minutes. Take out the fruit and spread on dishes to cool; boil down the syrup thick; put the fruit in your jars until two-thirds full, then cover with the syrup.

690 Apples for Tea.

Pare a dozen or more apples, take out the core carefully and fill the center of each apple with sugar and a small lump of butter. Put them in a pan with half a pint of water; baste occasionally with the syrup while baking. When done serve with cream.

691 Grape Jam.

Pick the grapes from the stem and wash them; after they are drained slip the pulp from the skin, keeping them in separate dishes; then boil the pulp until it will easily part from the seeds. Strain through a colander, rinsing the seed with a little water. Boil the skins (adding some water) until they are quite tender. (The Isabella will not become as tender as other varieties.) Then put all together and weigh one pound of sugar to one pound of fruit. Boil two or three minutes, and put into cups or jars.

692 Ripe Peach Marmalade.

One-half pound of sugar, one pound of peaches, cut up; put the sugar over; cook slowly two hours; put in cups or bowls.

693 Mrs. L.'s Receipt for Preserving Peaches.

One peck of rich yellow peaches, five pounds of crushed sugar, one quart of water. Boil the syrup until clear, and, in the mean time, fill cans or jars with peaches, packed as full as possible, whole or in halves, as you please. Pour the syrup boiling hot over them ; then place the jars thus filled in pans of water on the stove and let them be heated to the boiling point ; then seal.

CANDY.

694 Pop Corn Balls.

To six quarts of popped corn boil one pint of molasses about fifteen minutes ; then put the corn into a large pan, pour the boiled molasses over it, stirring briskly till thoroughly mixed. Then make into balls of the desired size.

695 Mamie's Molasses Candy.

Two cups of brown sugar, one cup of molasses, a piece of butter the size of a nutmeg ; boil. When done put in one teaspoonful of soda (dry and fine) and stir well about a minute. Pour into buttered pans, let cool and pull.

696 Molasses Candy.

Two cups of molasses, one and one-half cups of brown sugar, one-half cup of vinegar, one-fourth cup of butter. Made thus there will be no adhering to the fingers in pulling, and sticks as white and delicious as any one could wish for will be the result.

697 Bell's Candy.

Two cups of sugar, one cup of water, juice of two lemons ; let the sugar and water boil " to the crack " (or thirty or forty minutes), in a frying-pan or spider ; add the lemon and stir ten minutes after removing from the fire.

698 Overton Taffy.

One pound of powdered loaf sugar, one teacupful of water, one-quarter pound of butter, six drops of essence of lemon.

Put the water and sugar into a brass pan, and beat the butter to a cream ; when the sugar is dissolved, add the butter, keep stirring the mixture over the fire until it sets, when a little is poured onto a buttered dish ; just before it is done, add the lemon, butter a dish or tin, pour on it the mixture, and when it is cool it will come off.

699 Caramels.

One-half cake Baker's chocolate, one-half cup milk, one cup molasses, two cups sugar, one-half cup butter, vanilla. Boil till it will harden in water. Pour upon platters, and when nearly cold, cut into squares.

700 Vinegar Candy.

Three teacups white sugar, one of vinegar, boil until it will harden in cold water ; just before it is done add a little butter, size of walnut. Do not stir while boiling ; pour in a pan to cool, flour the hands and pull until perfectly white.

Very nice candy is made by using three cups sugar, one cup of water, and one tablespoon cream tartar, not quite as much butter as for vinegar candy.

701 Sugar Candy.

Six cups of sugar, one cup of vinegar, one cup of water, one spoonful of butter, one teaspoonful of soda, dissolved in a spoonful of boiling water. Boil all together without stirring for half an hour, flavor with wintergreen, or to the taste, and cool on plates or pull in the old style of molasses candy.

702 Cocoanut Candy.

Is the same as the above, except one-half a cup of vinegar and double the amount of butter is used, and the grated or dessicated cocoanut is used in the proportion of one cup to every cup of water.

703 Lemon Drops.

Pour clear lemon juice upon powdered sugar and boil till a thick syrup; then drop upon plates in drops singly and put to dry in a warm place.

Or, pour four ounces of lemon juice upon one pound of loaf sugar with the same amount of rose water as of lemon juice; boil to a thick syrup, add grated lemon peel and proceed as in the first recipe.

704 Raspberry Drops.

Are made by using the juice of either fresh berries, or the preserve syrup, in the place of lemon juice.

PICKLING BRINE.

705 To Cure Meat.

For those who raise and cure their own meat, the following will be an excellent recipe: To one gallon of water take one and one-half pounds of salt, one-half pound of sugar, one-half ounce of saltpetre, one-half ounce of potash. In this ratio, the pickle to be increased to any quantity desired. Let these be boiled together until all the dirt from the sugar rises to the top and is skimmed off. Then throw it into a tub to cool, and when cold, pour it over your beef or pork, to remain the usual time, say four or five weeks. The meat must be well covered with pickle, and should not be put down for at least two days after killing, during which time it should be slightly sprinkled with powdered saltpetre, which removes all the surface blood, etc., leaving the meat fresh and clean.

Some omit boiling the pickle, and find it to answer well, though the operation of boiling purifies the pickle by throwing off the dirt always to be found in salt and sugar.

If this recipe is properly tried it will never be abandoned. There is none that surpasses it, if so good.

706 To Corn Beef.

One peck of coarse salt, four ounces of saltpetre, one and a half pounds of brown sugar, one and a half pints of molasses; add to the above four gallons of water, boil and skim until clear. When cold it is fit for use; salt the meat a few hours before it is put into the pickle.

707 Brine for Curing Beef and Tongue.

Six gallons of water, nine pounds of salt, three pounds of brown sugar, one quart of molasses, three ounces of saltpetre; boil all together and skim; when cold pour on the beef. This is quantity sufficient for one hundred pounds; keep closely covered and under the brine.

708 Receipt for Curing Hams.

To eight hams of common size, take eight pounds of brown sugar, one and a half pounds of saltpetre, five pounds of fine salt. Rub the hams with the mixture, and let them remain a week with the skins downward. Then make brine of common salt and water, strong enough to bear up an egg; add two or three quarts of lye made from hickory ashes, refined by boiling and skimming. Cover the hams with this liquid, keeping them down with a weight. Let them remain in it from four to six weeks according to their size, then take them out and let them drain there for a day before sending them to the smoke house.

See Receipt 90, page 37.*

* The above was a receipt that was misplaced.

WASHING AND CLEANING.

709 The Use of Borax.

The washerwomen of Holland and Belgium, so proverbially clean, and who get their linen so beautifully white, use fine borax for washing powder instead of soda, in the proportion of a large handful of borax powder to ten gallons of water. They save soap nearly one-half. All the large washing establishments adopt the same mode. For laces, cambrics, etc., an extra quantity of the powder is used; and for crinolines (requiring to made stiff) a stronger solution is necessary. Borax, being a neutral salt, does not in the slightest degree injure the texture of linen. Its effect is to soften the hardest water, and therefore it should be kept on the toilet table. As a way of cleaning the hair, nothing is better than a solution of borax in water. It leaves the scalp in a most cleanly condition, and the hair is just sufficiently stiffened to retain its place. This stiffness, however, can be readily removed, if objectionable, by washing with water. Borax is also an excellent dentrifice; dissolved in water, it is one of the best tooth-washes. In hot countries it is used, in combination with tartaric acid and bicarbonate of soda, as a cooling beverage.

710 To Wash Flannel Without Shrinking It.

Have plenty of hot soft water, make a suds with good soap, rub the clothes clean and rinse out all the soap. Do not let the clothes cool from the time they are wet till they are ready to put on the line. Put them into the next suds or the rins-

ing water as fast as wrung out, and let them cool in the basket before you hang them up. Wash them in the morning, on a sunshiny day if possible, so they will have a good chance to dry.

711 To Wash Colored Flannels.

Make a suds of cold water and ordinary bar soap; wash the garment and rinse in cold water. Press while it is still damp. In this way children's fancy sacques and bright dresses may be kept looking like new, neither shrinking nor changing color. Don't be afraid to try it.

A gallon of strong lye put in a barrel of hard water will made it as soft as rain water.

712 To Wash Flannels.

Make a suds of soft water as hot as you can bear your hands in. Rinse in same way, and dry quickly. Use old soft soap, as the chemicals in hard soap full the flannels. This recipe will apply to all woolen goods. Our own method of rinsing flannels and blankets is to put a tablespoonful of spirits of ammonia to a gallon of water; shake and rinse the woolen goods in this and dry them quickly.

713 To Remove Grass Stains.

Pour boiling hot water on the stains before washing the garments.

714 Nice Glossy Starch.

To three cups water take three rounded teaspoonfuls of starch, a pinch of salt and one teaspoonful of powdered borax. Dissolve your borax in part of the water, then add

starch and salt, dip your collars, cuffs and bosoms into the starch. Your irons must be good; rub them with bee's-wax, and I promise you a stiff, glossy surface with never a failure.

715 To Remove Iron Rust Stains.

Moisten the spot with a solution of epsom salts in a few drops of hot water, and rub in well once or twice; then fill a tin vessel with boiling water and set it on the stain; rinse in cold water.

716 To Remove Mildew.

Rub common brown soap on the spot, and scrape white chalk in it. Keep wet and lay in the sun.

717 To Remove Scorches.

Scorches made by over-heated flat irons can be removed from linen by spreading over the scorched cloth a paste made of the juice pressed from two onions, one-half ounce of white soap, two ounces of fuller's earth, and half a pint of vinegar. Mix, boil well and cool before using.

718 To Prevent Blue Fabrics from Fading.

Dissolve two teaspoonfuls of sugar of lead in one gallon of water, soak the stockings or cloth in this solution from half to one hour, according to material. Delicate fabrics need to soak only until saturated; rinse before washing and wash quickly.

719 Bluing.

One ounce of best Prussian blue, half ounce of oxalic acid, one quart of soft water. Heat enough of the water to dissolve the acid, then stir in the blue, add cold water and bottle for use; keep in the cellar.

720 To Wash Black Prints, Alpacas and Waterproofs.

To a boilerful of strong soap-suds, put two handfuls of log-wood chips, and let it boil half an hour ; strain. Free the garment from grease spots and wet it thoroughly. Put it into the boiler and let it boil several minutes. Take it out and rinse in clear cold water until the water is colorless. Woolens should be ironed on the wrong side while quite damp.

721 Washing Compound—Our Own.

Cut up one bar of soap in two quarts of water ; to this add one-quarter of a pound of commercial borax ; in the evening stand a bowl containing this mixture over a kettle of hot water, and in the morning it will be of a wax-like consistency. Put a teacupful of this mixture into every pail of water in your wash-boiler.

722 How Summer Suits should be Washed.

Summer suits are nearly all made of white or buff linen, pique, cambric, or muslin, and the art of preserving the new appearance after washing is a matter of the very greatest importance. In the hands of ordinary washerwomen, the linens and cambrics and piques lose all their beauty, and come out pale, faded and stretched the wrong way, ironed up instead of down, and down instead of up. It is worth while for ladies to pay attention to this, and insist upon having their summer dresses washed according to the directions which they should be prepared to give the laundresses themselves. In the first place, the water should be tepid, the soap should not be allowed to touch the fabric ; it should be washed and rinsed quickly, turned upon the wrongside, and hung in the shade to dry, and when starched (in thin boiled, but not boiling starch)

should be folded in sheets or towels, and ironed upon the wrong side as soon as possible. But linen should be washed in water in which hay has been boiled, or a quart bag of bran. This last will be found to answer for starch as well, and is excellent for print dresses of all kinds. A handful of salt is very useful also to set the colors of light cambrics and dotted lawns; and a little beef's gall will not only set but heighten yellow and purple tints, and has a good effect upon green.

723 To Clean Silk Dresses.

Equal quantities of alcohol, molasses and soft soap; one pint of each will do two dresses; beat well together, and after spreading a breadth of silk on a clean kitchen table, scour it with an old but clean clothes brush; have three tubs or pails of water, take up the breadth of silk by the top and dip it up and down in first one pail, then the second and then the third. When there is no color left in the water the rinsing is complete. Pin the breadths to the clothes line without wringing. When a little damp press out with a cold iron. Before cleaning rub the grease spots with pure naphtha or gasoline. We have used this horrid-looking mixture with the best success on even light silks and silks with white stripes.

724 To Restore Old Velvet.

First brush the velvet thoroughly to free it from dust, then sponge the under side with alcohol, have ready a very hot flat-iron inverted (this may be kept in place by putting the handle downward between two cold ones), and lay over it a wet cloth. While the steam rises pass the wrong side of the velvet over it to raise the pile.

For Removing Grease from Woolen Goods.

Nothing can exceed gasoline to remove grease, and we sponge bad or old grease spots with gasoline before cleaning the articles with either of the four following receipts:

725 To Clean Woolen Garments and Boys' Clothes.

One ounce of borax, one ounce of spirits of camphor, one quart of boiling water. Lay a thick towel under the spot; then rub the soiled place with a woolen cloth dipped in the mixture.

726 Japanese Cream.

A most admirable detergent; try it and you will keep it always on hand. Four ounces white castile soap, four ounces ammonia, two ounces ether, two ounces alcohol, one ounce glycerine. Cut the soap fine, dissolve in one quart of soft water over the fire. When dissolved, add four quarts more of water, then add the spirits.

727 Paint Spots.

When neither turpentine nor benzine will remove paint spots from garments, try chloroform. It will absorb and remove paint which has been on for six months.

728 How to Clean Carpets of Any Kind.

Beat and shake thoroughly clear of dust; then tack smoothly to the floor, and with a scrubbing brush apply the following mixture: Half pound borax, one quarter pound sal soda, half ounce alum, one and a half pounds of rosin soap; cover with water and boil until dissolved; then pour into two buckets of water (rain water best); let stand until all thick-

ens. When ready to use add half a pint of alcohol and one gill of ammonia. Scrub one place at a time thoroughly, the same as you would scrub a floor. Sponge off with clean, cold water, and leave doors and windows open till dry. This operation requires patience, muscle and elbow grease; but if directions are carefully followed, the "old rag" or any other kind of carpet will smile up at you bright and fresh as new.

729 To Remove Scorches.

When a garment is yellowed by a too hot iron, expose it for a little while to the bright sun light, and if the scorch be not too deep, it will disappear.

730 Stains from Linen, Silk, or Woolen.

Four tablespoonfuls of spirits of ammonia, the same quantity of alcohol, and a tablespoon of salt. Shake the whole well together in a bottle and apply with a sponge or tooth brush. This removes ink, paint, fruit or acid stains from silk, linen or woolen articles.

731 How to Wash Matting.

Put a mixture of salt and lemon juice on the stains; leave this for some hours without washing off; then wash the whole matting with salt and water.

Ammonia in the water will whiten and brighten old white matting.

TO BANISH VERMIN.

Perpetual vigilance is the price of freedom from the world of insects.

732 A Cure for Bedbugs.

Gasoline or a strong solution of ammonia are both good remedies.

The only sure remedy that, in the course of seventeen years, we have *invariably* found efficacious, is a preparation of copperas, one pound to one gallon of boiling water. The most infected house we ever saw was cleared by filling a syringe with this fluid and shooting it into the cracks and crevices of the rooms and walls. Sponging or painting the bedstead with this solution will drive them away for months and forever. The only drawback to this is that it leaves a stain like iron rust.

Oil of cedar is an excellent and cleanly remedy. Salt and kerosene oil in cracks and under base boards is good.

733 A Red Pepper Smoke.

This is the surest of all we ever tried: Hang up in a closet or clothes press all woolen things, such as dresses, clothes, overcoats, etc., and take a few ounces of cayenne pods (the imported article), or the dried red pepper of our gardens, and putting them upon some live coals in a tin pan, the bottom of which is covered with ashes, shut them close into your closet, and let it remain without opening for twenty-four hours; an attic infested with moths may require this process repeated three

or four times. Carpets which are on the floors cannot, of course, be treated in this fashion, but by following round the base board (where they mostly lodge) with a wet sheet or towel of several thicknesses, and pressing the same with a very hot iron, until the steam from the wet cloths penetrates the thickness of the carpet, the insects and their eggs will be killed.

Alum is said to be an excellent preventive of moths; have it powdered fine and sprinkled where they appear.

To fold furs tightly in black inky newspapers early in the season is highly recommended.

734 To Drive Away Red Ants.

Grease a plate with lard and set it where the ants are troublesome; place a few sticks around the plate for the ants to climb up on; they will desert the sugar bowl for the lard; occasionally turn the plate over a fire where there is no smoke and the ants will drop into it; reset the plate, and in a few repetitions you will catch all the ants; they trouble nothing else while the lard is accessible.

735 To Destroy Insects.

The *Journal of Chemistry* publishes a recipe for the destruction of insects, which, if it be one-half as efficacious as it is claimed to be, will prove invaluable: "Hot alum water is a recent suggestion as an insecticide. It will destroy red and black ants, cockroaches, spiders, chintz bugs, and all the crawling pests which infest our houses. Take two pounds of alum and dissolve it in three or four quarts of boiling water; let it stand on the fire till the alum disappears; then apply it with a brush, while nearly boiling hot, to every joint and crevice in your closets, bedsteads, pantry, shelves and the like;

brush the crevices in the floor of the skirting or mop boards if you suspect that they harbor vermin. If, in whitewashing a ceiling, plenty of alum is added to the lime, it will also serve to keep insects at a distance. Cockroaches will flee the paint which has been washed in cool alum water. Sugar barrels and boxes can be freed from ants by drawing a chalk mark just around the edge of the top of them. The mark must be unbroken, or they will creep over it; but a continuous chalk mark, half an inch in width, will set their depredations at naught. Powdered alum or borax will keep the chintz bugs at a respectable distance, and travelers should always carry a package in their hand-bags to scatter over and under their pillows, in places where they have reason to suspect the presence of such bed-fellows.

736 To Get Rid of Water Bugs and Cockroaches.

Powdered borax sprinkled over water pipes, closet shelves, etc., will drive them away. Should this fail, use Paris green or equal quantities of red lead flour and sugar on your water pipes.

737 To Drive Away Mice.

Moisten chloride of lime, and stop their holes of ingress with the paste. If the holes are inaccessible, set the chloride around on small plates. Mice do not like it.

738 To Get Rid of Black Ants.

Get five cents worth of tartar emetic, mix in an old saucer with sugar and water, and set in your pantry or cupboard, where the ants trouble you. In twenty-four hours every ant will have left the premises. With me the same dish of tartar emetic answered as well the second year as the first; as the water dries out add more.

DAIRY AND COWS.

739 To Purify Dairy Utensils.

Stand on end, in a convenient place for use, an open-ended vessel of suitable dimensions for the size of the dairy, say from half a barrel to a hogshead. In this slake some good quicklime, enough to make a thin whitewash, then fill full of water, and cover to keep out dust and dirt. The lime will settle, leaving a saturated solution of lime over it, as clear as spring water. After using the milk-pans, etc., wash them as other utensils are washed and rinsed, then dip them in the adjoining cask of lime water, giving them a quick turn, so that every part becomes immersed therein; set them to drain and dry, and the purification is complete, without any scalding process, from the new pan to the worn-out one. The lime in the clear water instantly neutralizes the acidity of the milk yet remaining in the cracks or seams, etc., of the milk vessels, to destroy which the process of scalding has been performed. In the case of a very small dairy, or of one cow, the clear water may, if preferred, be dipped out for the time being and poured gently back again, the lime purifying the water and keeping it good all summer. Of course there will be a little waste from evaporation, which will be made up by adding clear water as needed, the lime settled in the bottom of the cask keeping up the strength of the saturated solution. Let any one who reads and doubts its efficacy, simply try it thoroughly, and he will effect a great saving in time and cost.

740 To Make Cows Give Milk.

A writer who says his cow gives all the milk that is wanted in a family of eight persons, and from which was made two hundred and sixty pounds of butter last year, gives the following as his treatment. He says: "If you desire to get a large yield of rich milk, give your cow, three times a day, water slightly warmed, slightly salted, in which bran has been stirred at the rate of one quart to two gallons of water. You will find, if you have not tried this daily practice, that your cow will give twenty-five per cent more, immediately under the effect of it, and she will become so attached to the diet as to refuse to drink clear water, unless very thirsty; but this mess she will drink almost any time, and 'ask for more.' The amount of this drink necessary is an ordinary water pailful each time, noon and night. Four hundred pounds of butter are often obtained from good stock, and instances are mentioned where the yield is often at a higher figure."

GENERAL INFORMATION.

741 Useful Notes.

To remove paint splashed upon the window panes use a hot solution of soda and rub with soft flannel.

Raw potato will take rust off steel.

A hot shovel held over varnished furniture will take out white spots. So will rubbing with a soft cloth wet in spirits of camphor, followed by another dipped in a mixture of sweet oil and turpentine to restore the polish.

A cement made of gum shellac one part, and aqua ammonia ten parts, will cement rubber.

A good cement for marble may be made by melting and stirring together one part of white wax and eight parts of resin, and then adding four parts of plaster of Paris. It should be used while hot.

The reason lamp chimneys so often crack is because they are not properly annealed. If, before using, the chimney is placed in a kettle of cold water, and the water gradually brought to the boiling point, and the chimney removed after the water has cooled again, it will be far less likely to crack. Other articles of glass may be tempered in the same way.

THE COMPLEXION.

It has come to be the custom to put in all receipt books some absurdity as "a face wash." We tested several of these and found them flat failures in every particular. We therefore offer a few hints on the care of the skin. Wash the face thoroughly in warm and even very hot water, using a French soap called *Suc du Laitu* or a paste called *Pate d'Amande au Miel*, both of these are nicely made by the Parisien perfumer Violet, and are simply designed to give a fine grain and good color to the skin. We also give a receipt for a glycerine lotion that we know to be very nice indeed.

742 For Removing Sun Burn and Tan.

A famous preparation for removing sun burn and tan is very simple yet excellent, and is composed of equal parts of lemon juice and white of egg beaten together in an earthen pot, set over a slow fire, and stirred with a wooden spoon until it acquires the consistency of soft pomatum. If the face is well washed with rice water before it is applied, it will remove freckles and give brilliancy to the complexion. Cold water and coarse towels will make the skin, in time, harsh and wrinkled ; water for the face and hands must be tepid and the towels soft and fine.

743 Another Necessary to the Toilette

Is so simple and cheap that it comes within the reach of every one. It is now found upon the wash-stands of the most fashionable women of New York, Washington and Philadelphia, in a little jar or toilette tumbler, it has a milky hue, and is called oatmeal !

A handful of oatmeal at a time saturated with water until it assumes the color of milk is deemed indispensable. It washes the skin inexpressibly fine, soft, and smooth, both of face and hands, this is the liquid. The soaked oatmeal is so glutinous that it is far superior to soap where the best cannot be had.

744 Care of the Hair.

The Spanish and Cuban women are far-famed for the luxuriant growth and beauty of their hair, and the secret of its culture was told me by a Cuban friend. Every month the head is thoroughly shampooed with the yolk of a well-beaten egg ; the cleansing properties are wonderful. Then this rather unpleasant stickiness is removed by the hair and head being carefully washed in a basin of tepid water to which is added a teaspoonful of ammonia and a pinch of powdered borax.

745 Glycerine Lotion.

Three ounces of glycerine, ten drachms of mucilage of quince, five grains of pulverized cochineal, one and a half ounces of hot water, two and one-half ounces of deodorized alcohol, eight drops of oil of rose, half a drachm of pulverized gum arabic, eight ounces of water.

Rub the powdered cochineal first, with the hot water gradually added, and then add the alcohol ; then triturate the oil of rose well with the powdered gum arabic, and gradually add the water, as in making emulsion. With this mix well the solution first formed, and filter, and to the filtered liquid add the glycerine and mucilage of quince seeds, and shake well.

The mucilage of quince seeds should always be freshly made. If the alcohol is sweet and free from foreign odor, and the glycerine perfectly inodorous, a less quantity of oil of roses may suffice.

If care is taken in its manufacture this will form a beautiful and elegant preparation, with a rich, rosy fragrance.

When applied to the skin it imparts an agreeably soft, smooth and *velvety* feel. It is an excellent application for the face after shaving.

I have tried many similar combinations, but have never found an article that has been so generally admired and so universally popular as this.

746 Red Lip Salve.

Oil of sweet almonds, two ounces; pure olive oil, six ounces; spermaceti, one and one-half ounces; white wax, one ounce. Color with carmine and perfume with oil of roses.

747 To Remove Milk Crust from an Infant's Head.

Moisten well with raw linseed oil. Put on an oil skin cap, fitting close to the head to exclude the air.

748 An Ugly but Sure Cure for Chilblains.

Take a saucer of kerosene oil and add a handful of salt, mix thoroughly and apply to chilblains; then heat the chilblains at a very hot fire; when the heat becomes unbearable "grit" your teeth and bear a little longer; as soon as the pain subsides a little repeat the operation. Do this three or four times. This is quite painful, but is a sure cure. I tried it six years ago on the worst assortment of chilblains I ever saw.

749 Good for the Teeth.

To preserve the teeth, dissolve two ounces of borax in three pints of boiling water, and before it is cold add one tablespoonful of spirits of camphor, and bottle for use. A tablespoonful of this, mixed with an equal quantity of tepid water, and applied daily with a soft brush, will preserve the teeth, extirpate all tartarous adhesion, arrest decay, and make the teeth pearly white.

SUMMER AND OTHER BEVERAGES.

750 Racahaut.

One pound of rice flour, one pound of chocolate, grated fine, two tablespoonfuls of arrowroot, from a half pound to a pound of sugar. Mix well together and put in a close jar. To one quart of milk rub in four dessertspoonfuls of the above mixture. Give it a boil up and season with vanilla.

751 Cream Soda.

Dissolve two pounds of loaf sugar and a half ounce of tartaric acid in one quart of cold water. Beat whites of two eggs to a stiff froth and stir into them a tablespoonful of flour; add the sugar, acid and water, then pour into a kettle and boil three minutes; strain, let it cool, and bottle. Two tablespoonfuls of the mixture with half a teaspoonful of soda, in a tumbler of water, will make a pleasant drink.

752 Strawberry or Raspberry Acid.

Put twelve pounds of fruit in an earthen bowl, cover it with two quarts of water, in which five ounces of tartaric acid have been dissolved; let it stand twenty-four hours; strain it carefully off. To each pint of clear juice add one pound and a half of sugar; let it come to a boil and boil three or four minutes. Put it in bottles and let cool before corking.

753 Strawberry Vinegar.

Pour over four pounds of strawberries three quarts of vinegar; let stand forty-eight hours, drain the vinegar off upon

four pounds more of fresh fruit. Drain this at the end of another forty-eight hours onto four pounds more of fruit; let this stand as before. After draining the last time add one pound of granulated sugar to each pint of liquor; put in a stone jar, set the jar in a kettle of hot water and let the water boil one hour.

COOKERY FOR THE SICK.

754 Plum Broth.

Put a cup of raisins in a quart of water, and boil hard for half an hour. Mix two tablespoonfuls of oatmeal with a little cold water and salt, and stir it in with the raisins. Let it boil up and skim it well, and then boil twenty minutes or half an hour. Sweeten with white sugar and add a little nutmeg. This is very nourishing.

755 Beef Tea for the Sick.

One pound of beef steak, free from fat. Grill on both sides till white, and then chop fine; put in a bowl, pour over it one pint cold water and let it stand an hour; season to taste, put all in a saucepan and boil twenty minutes. Chicken prepared in same way is good, and mutton thus prepared is especially good for teething children when the bowels are affected. As the patient gets better, rice can be added to the soup, and thyme or parsley, and pepper. This is much less trouble and far nicer than the old way of making beef tea in a bottle and cooking for hours.

756 Essence of Beef.

Is quite different from beef tea, and is made by packing the chopped beef in a Hero or Mason preserve jar or a bottle, and lightly covering or corking the vessel; place it in a pot of cold water and let it come to a boil and continue to cook till the meat which was placed without water in the jar is so dissolved as to produce a teacup or more of liquid; this is much stronger than beef tea, but not nearly as digestible.

757 How to Make a Mustard Poultice.

A mustard poultice should never make a blister at all. If a blister is wanted, there are other plasters far better than mustard for the purpose. When you make a mustard plaster, then, use no water whatever, but mix the mustard with the white of an egg, and the result will be a plaster that will "draw" perfectly, but will not produce a blister, even upon the skin of an infant, no matter how long it is allowed to remain upon the part. For this, says the *Household*, we have the word of an old and eminent physician, as well as our experience.

SPECIFICS AND REMEDIES.

758 A Cure for the Diphtheria.

Dr. Field, of Victoria, used powdered sulphur and a quill. He put a teaspoonful of flour of brimstone into a wine-glass of water and stirred it with his finger instead of a spoon, as the sulphur does not readily amalgamate with water. When the sulphur was well mixed he gave it as a gargle, and in ten minutes the patient was out of danger. Brimstone kills every species of fungus in man, beast and plant in a very few minutes. Instead of spitting out gargle, he recommended the swallowing of it. In extreme cases, when the fungus was too nearly closing the throat to allow the gargle, he blew the sulphur through a quill into the throat, and after the fungus had shrunk to allow of it, then the gargling.

If the patient cannot gargle, take a live coal, put it on a shovel and sprinkle a spoonful or two of flour of brimstone at a time upon it; let the sufferer inhale it, holding the head over it, and the fungus will die. If plentifully used, the whole room may be filled almost to suffocation, and the patient can walk about in it, inhaling the fumes, with doors and windows closed.

759 Sulphur in Scarlet Fever.

Thoroughly anoint the patient twice daily with sulphur ointment; give five to tens grains of sulphur in a little jam three times a day. Sufficient sulphur was burned twice daily (on coals on a shovel) to fill the room with the fumes, and of course was thoroughly inhaled by the patient. Under this

mode of treatment each case improved immediately, and none were over eight days in making a complete recovery, and I firmly believe in each it was prevented from spreading by the treatment adopted. One case was in a large school. Having had a large experience in scarlet fever last year and this, I feel some confidence in my own judgment, and I am of opinion that the very mildest cases I ever saw do not do half so well as bad cases do by the sulphur treatment, and as far as I can judge, sulphur is as near a specific for scarlet fever as possible.—*Dr. Henry Pigeon, in London Lancet.*

760 To Cure Croup.

Croup can often be cured by alum and sugar. Take a knife or grater, and shave off, in small particles, about a teaspoonful of alum; then mix with about twice its quantity of sugar to make it palatable, and administer it as quickly as possible. Almost instantaneous relief will follow.

761 A Remedy for Croup.

Let a healthy person fill his lungs with pure air; then slowly breathe upon the patient's throat and chest, commencing at the point of the chin and moving slowly down to the bottom of the windpipe. Repeat for a few minutes and it will give relief in cases where all other means fail.

My boy was always subject to croup; came near dying with the rattling, noisy kind at about eleven months old. I saved him with fomentations of warm water, and ever after prevented a serious attack by watchfulness and water. But when three years old, I let him play in the brook one warm rainy day, and he took a severe cold and had the still kind of croup, the first and last time he ever had it. In spite of all I could do, he grew constantly worse until he could only gasp and breathe with his head thrown back. We thought his last

moments had come, when I thought of and applied Bronson's remedy for a minute. When I stopped he looked up and said, "Do so again, mother, do," though he could not speak when I began. You may be assured I did so again, and I believe it saved his life.

762 Mothers' Milk.

The bruised leaves of the castor oil plant will cause the mother's milk to return by laying it upon the breast. It is worth trying.

763 To Stop the Bleeding of Wounds.

A piece of an enameled card, used as a court plaster, will almost always stanch bleeding.

764 To Cure Corns.

Apply young peach leaves, bruised and moistened, on the corns every night until relieved. This remedy can only be used from May till November, but it is so excellent that we advise our readers to cure their corns during those months.

765 Soda Mint.

Bicarb. soda (Eng.), one drachm ; pure water, three ounces ; spearmint water, four ounces ; glycerine, one ounce ; ar. spts. ammonia, thirty-two drops. Mix and filter. Dose from twenty drops to a tablespoonful, according to age.

766 Wash for Inflamed Eyes.

Sulph. zinc, two grains ; wine of opium, ten drops ; distilled water, one ounce ; mix. Drop two or three drops in the outer corner of the eye several times a day.

767 Flaxseed Syrup.

This excellent remedy for a cough is made thus: boil one ounce of flaxseed in a quart of water for half an hour; strain and add to the liquid, the juice of two lemons, and half a pound of rock candy. If the cough is accompanied with weakness and loss of appetite, add half an ounce of powdered gum arabic. Set this to simmer for half an hour, stirring occasionally. Take a wineglass of it when the cough is troublesome.

768 Chronic Diarrhea.

A teaspoonful of wheat flour mixed into a cup of sweet milk, with a little nutmeg grated into it. Take it cold and raw. Beat it well, so that it foams. To be taken three or four times a day.

769 For Neuralgia and Headache.

Alcohol, one ounce; laudanum, one-eighth ounce; chloroform, five-eighths ounce; gum camphor, one-half ounce; oil cloves, one-half drachm; oil lavender, one drachm; sulphuric ether, three-quarters drachm; rub the part affected and inhale the liniment. It is also a good thing for sick headache; by rubbing the forehead with the liniment, and inhaling the same the pain is relieved.

770 Senna Figs.

Take four ounces of senna and infuse it two hours in one pint of boiling water. Strain this liquor over one pound of fresh figs or prunes with a handful of loaf sugar; let the prunes stew till well cooked, soft and pulpy; then put them into a jar for use. Eat one or two at night when retiring or oftener through the day if the bowels are very sluggish.

771 For Burns.

Procure from a tallow chandler a few ounces of palm oil, which is a brownish yellow substance the consistency of lard; spread it on a cloth and apply to the burn. Should the face or eyes have been burned, paint the oil on with a camel's hair brush every hour. The effect is almost miraculous. By the use of it a terrific gunpowder burn was cured in six days without the sign of a scar.

772 Relief for Scalds.

Apply a layer of common salt and saturate it with laudanum; hold it in position a few hours with a simple wrapper. The smarting will disappear almost immediately. This acted like magic on a burn produced by scalding tea.

773 Toothache,

According to the London *Lancet*, can be cured by the following preparation of carbolic acid: To one drachm of colloidum add two drachms of Calvert's carbolic acid. A gelatinous mass is precipitated, a small portion of which, inserted in the cavity of an aching tooth, invariably gives immediate relief.

774 Antidote for Poison.

A poison of any conceivable description and degree of potency, which has been swallowed intentionally or by accident, may be rendered almost instantaneously harmless by swallowing two gills of sweet oil. An individual with a very strong constitution should take twice the quantity. The oil will neutralize every form of vegetable or mineral poison with which physicians are acquainted.

775 For an Overdose of Chloroform.

A curious means of reviving patients who are in danger of death from chloroform is brought out by the recent fatal accident in Boston. It reverses the sentence "to be hung by the neck until you are dead," and declares that a man must be hung by the heels until he isn't dead—to provide the needed supply of blood for the head.

776 For Piles or Sore Nipples.

Take the leaves of sweet clover (the tall garden flower) when they are in milk; pick them and put them into an iron vessel with thick sweet cream; let all simmer or boil gently, without burning, until you can pour off a clear green oil; this, when it cools, hardens into a salve, which can be inserted into the rectum.—*Mrs. Merrick.*

Stranninum prepared in the same way is also recommended.

The sweet clover makes a delightful salve by boiling it in the very best sweet oil, and adding to each cupful of the strained oil half an ounce of bees-wax.

MISCELLANEOUS.

777 To Hasten Cooking.

All kinds of poultry and meat can be cooked quicker by adding to the water in which they are boiled a little vinegar or a little piece of lemon. By the use of an acid, there will be considerable saving of fuel as well as shortening of time. Its action is beneficial on old tough meats, rendering them quite tender and easy to be digested.

778 To Keep Meat Fresh.

Here is a Japanese recipe for keeping meat fresh in hot weather: "Place it in a clean porcelain bowl and pour very hot water over it, so as to cover it. Then pour oil on the water. The air is thus quite excluded, and the meat is preserved."

779 To Preserve Eggs.

Roll each egg in thin paper; put the small end down into a peach basket or crate, that will admit of ventilation; set in a cool place where they will not freeze, and they will keep all winter.

780 To Sweep a Carpet.

Peel and wash four large potatoes; put them in a chopping bowl and chop into pieces the size of a pea; sprinkle them over the floor, brush them well over the carpet with your broom, and then sweep thoroughly. After using this you will forever discard salt, tea leaves, corn meal, etc.

781 The Uses of the Lemon.

As a writer in the London *Lancet* remarks, few people know the value of lemon juice. A piece of lemon bound upon a corn will cure it in a few days; it should be renewed night and morning. A free use of lemon juice and sugar will always relieve a cough. Most people feel poorly in the spring, but if they would eat a lemon before breakfast every day for a week—with or without sugar, as they like it—they would find it better than any medicine. Lemon juice used according to this recipe will sometimes cure consumption: Put a dozen lemons into cold water, and slowly bring to a boil; boil slowly until the lemons are soft, then squeeze until all the juice is extracted, add sugar to your taste and drink. In this way use one dozen lemons a day. After using six dozen the patient will begin to gain flesh and enjoy food.

782 Milk as a Diet, Its Effect.

The New York *Commercial Advertiser* has some very sensible ideas on this subject, from which we quote the following: "Milk, diluted with with one-third lime water, it is said, will not cause any one biliousness, and, if taken regularly, will so strengthen the stomach as to banish these disorders. It may be taken with acid of some kind when it does not easily digest. The idea that milk must not be eaten with pickles is not an intelligent one, as milk curdles in the stomach nearly as soon as it is swallowed. When milk is constipating, as it is frequently found to be by persons who drink freely of it in the country in the summer time, a little salt sprinkled in each glassful will prevent the difficulty. As milk is so essential to the health of our bodies, it is well to consider when to take it, and how. It is a mistake to drink milk between meals, or with food at the table. In the former case it will destroy the appetite; and

in the latter it is never proper to drink anything. After finishing each meal a goblet of pure milk should be drunk ; and if any one wishes to grow fleshy, a pint taken before retiring at night will soon cover the scrawniest bones. In cases of fever and summer complaint, milk is given with excellent results. The idea that milk is 'feverish' has long since been exploded; and it is now the physician's great reliance in bringing through typhoid patients, or those in too low a state to be nourished by solid food."

783 Milk and Lime-Water.

Milk and lime-water are now frequently prescribed by physicians in cases of dyspepsia and weakness of the stomach. Often when the functions of digestion and assimilation have been seriously impaired, a diet of bread, milk and lime-water will give relief. The way to make lime-water is simply to procure a few lumps of unslacked lime, put the lime in a stone jar, add water until the lime is slacked and about the consistency of thin cream ; the lime settles, leaving the pure and clear lime-water at the top. Three or four tablespoonfuls of it may be added to a goblet of milk.

784 Effect of Camphor on Seeds.

A Berlin professor appears to have established the fact that a solution of camphor stimulates vegetables, as alcohol does animals. He took seeds of various sorts, some being three or four years old, and possessing a slight degree of vitality, and placed them between sheets of blotting paper. Some of these he wetted with pure water, and others with camphorated water. In many cases the seeds did not swell at all under the influence of the simple moisture, but in every case they germinated where they were subjected to the camphor solution.

The experiment was extended to different kinds of garden seeds, old and new, and always with the result of showing a singular awakening of dormant vitalism and a wonderful quickening of growth. It also appears from the professor's researches that the young plants thus stimulated continued to increase with a vigor and vivacity much beyond that of those which were not so treated.

785 To Destroy Weeds in Walks.

A remedy for weeds growing up between the brick in walks : Water, ten gallons ; stone lime, twenty pounds ; flour of sulphur, two pounds. Boil in an iron kettle, and when it has settled pour the clear water on the weeds.

786 Wash for Rose Bushes.

Steep a cup of soot in two quarts of water, and water them with it now and then, much to their benefit. If they are sickly, and leaves yellow and dropping off, wash the plants in soap suds, rinse in soft water and give them a little soot tea once a week. For out of door rose bushes I scatter the soot around the roots and give them all the washing suds convenient.

787 To Kill the Rose Slug.

A good plan is to dust the plant thickly with powdered or air slaked lime, plaster of Paris, road dust or ashes, and repeat as often as may be required ; or the plant may be thoroughly sprinkled or washed with a strong suds made of soft soap ; or a better remedy, perhaps, is whale oil soap, one pound to eight gallons of water is the right strength, or dissolve one tablespoonful of powdered white hellebore in two gallons of boiling water ; when cold apply to the roses with a whisk broom,

bending the tops of the plants over, and dashing on the water in a fine spray, so as to reach the under side of the leaves as well as the upper.

788 To Repair the Silvering on a Mirror.

Clean the fore portion of the glass by rubbing it gently with fine cotton, taking care to remove all dust and grease; with the point of a knife cut upon the back of another glass a portion of the silvering of the required form, but a little larger; place a drop of mercury upon it; this spreads, and the piece of amalgam may be lifted up with the blade of a knife and transferred to the place to be repaired; press it with a piece of cotton wool; it hardens speedily, and the patch is as good as any part of the mirror.

789 Bouquets.

When you receive a bouquet, sprinkle it lightly with cold water, then put it into a vessel containing some soap suds, which nourish the roots and keep the flowers as good as new. Take the bouquet out of the suds every morning and lay it sideways in fresh water, the stock entering first into the water. keep it there a minute or two, then take it out and sprinkle the flowers lightly by the hand with pure water. Replace the flowers in the soap-suds and they will bloom freshly. Keep flowers at night covered with a wet cloth, or set them in a cellar or refrigerator.

790 To Mend China.

Take a very thick solution of gum arabic in water, and stir into it plaster of Paris until the mixture becomes of the proper consistency. Apply it with a brush to the fractured

edges of the china, and stick them together. In three days the article cannot be broken in the same place. The whiteness of the cement renders it doubly valuable.

791 A Cheap Fumigator.

The following will be found to be a cheap and pleasant fumigator for sick rooms, diffusing a healthful, agreeable, and highly penetrating disinfectant odor in close apartments, or wherever the air is deteriorated :

Pour common vinegar on powdered chalk until effervescence ceases, leave the whole to settle, and pour off the liquid. Dry the sediment, and place it in a shallow earthen or glass dish, and pour upon it sulphuric acid until white fumes commence rising. This vapor very quickly spreads, is very agreeable, pungent, and acts as a powerful purifier of vitiated air.

792 To Purify a Sink.

In hot weather it is almost impossible to prevent the sinks becoming foul, unless some chemical preparation is used. One pound of copperas dissolved in four gallons of water, poured over a sink three or four times, will completely destroy the offensive odor. As a disinfecting agent, to scatter around premises affected with any unpleasant odor, nothing is better than a mixture of four parts dry ground plaster of Paris to one part of fine charcoal, by weight. All sorts of glass vessels and other utensils may be effectually purified from offensive smells by rinsing them with charcoal powder, after the grosser impurities have been scoured off with sand and soap.

793 Indoor Whitewashing.

For every sixteen pounds of Paris white (is sold at paint stores for three cents per pound), get one-half pound of white

transparent glue ; cover the glue with cold water at night, and in the morning heat it, without scorching, till dissolved. Stir in the Paris white with hot water to give it a milky consistency. Then add and mix well the glue. Apply with a common lime whitewash brush. A single coating will do, except on very dingy walls. It is almost as brilliant as zinc white.

794 To Repair Walls.

White walls can be easily repaired without sending for the mason. Equal parts of plaster of Paris and white sand—such as is used in most families for scouring purposes—mixed with water to a paste, applied immediately and smoothed with a knife or flat piece of wood, will make the broken place as good as new. As the mixture hardens very quickly, it is best to prepare but a small quantity at a time.

795 To Extinguish Kerosene Flames.

One of the most ready means is to throw a cloth of some kind over the flames, and thus stifle them ; but as the cloth is not always convenient to the kitchen, where such accidents are most likely to occur, some one recommends flour as a substitute, which, it is said, promptly extinguishes the flames. It rapidly absorbs the fluid, deadens the flames, and can be readily gathered up and thrown out of doors when the fire is extinguished.

796 Indelible Ink.

Use a quill pen with this ink, which is first rate. Half a stick of lunar caustic or nitrate of silver dissolved in a bottle, with one large spoonful of pure, strong vinegar. Hang the bottle in the sun, shaking two or three times a day. In two

weeks it will be found to be better than any ink that can be bought for marking with a pen, but it is too thin to use with a stencil. It is inexpensive, too, and some of the finest and most artistic specimens of linen marking we ever have seen were done with this ink. It grows black, instead of fading with time.

797 Paste That Will Keep Well.

A perpetual paste can be made by dissolving one ounce of alum in a quart of warm water, in which a dozen cloves have been well boiled ; when cold, add flour enough to make it the consistency of cream ; then stir into it half a teaspoonful of powdered resin. Boil it to a proper consistency, stirring all the time. Strain it hot through a thin muslin cloth. It will keep for twelve months, and when dry may be softened with water.

798 Mucilage Which Always Keeps Pure.

One pound of gum arabic dissolved in one pint of boiling water ; add a piece of borax the size of a walnut ; bottle in a large-mouthed bottle ; shake up three or four days after it is made. One tablespoonful of alcohol will prevent mold.

799 Burnt Almonds (for dessert).

Blanch and dry half a pound of almonds, put a bit of batter the size of a nutmeg into your tin dripping pan, set them in your oven and brown as you would coffee, only a very light brown. As you take them up give them a light dash of salt ; serve cold with figs or raisins.

800 Quick Puff Pudding.

Stir one pint of flour, in which is mixed two teaspoonfuls of baking powder and a little salt, into milk until very soft, place in the steamer well greased cups, put in each a spoonful of batter then one of berries, steamed apples or peaches, or raisins, cover with another spoonful of batter and steam twenty minutes. This pudding is delicious made with fresh strawberries and eaten with a sauce made of two eggs, half a cup of butter, and a cup of sugar beaten thoroughly with a cup of boiling milk, and one of strawberries.

801 Delicate Fruit Cake.

Whites of five eggs, three-fourths of a cup of butter, two cups of sugar, one cup of milk, two and one-half cups of flour, three teaspoonfuls of baking powder, flavor with vanilla. Ordinary jelly cake tins are not deep enough for this cake. For the fruit cake two large baking spoons of this batter, one-half cup of chopped raisins, one-third of a cup of currants or citron, one-half cup of flour; put a teaspoonful of extract of nectarine in your cup, and molasses enough to half fill it, one teaspoon of mace, cinnamon and cloves mixed. Bake in three deep jelly tins, two white, one dark; put together with jelly, the dark cake in the middle.

BILLS OF FARE.

Of the small annoyances of the housekeeper there is none perhaps more worrying than the ever-occurring question "What shall we have for dinner?" No matter how full the larder, the inventive genius of the household head is often puzzled to contrive and prepare a nice and varied dinner for every day in the week.

To a young wife and housekeeper who is inexperienced in all these matters, though furnished with the most comprehensive and complete cook books, the directions are often too elaborate, too rich or too expensive for her taste or that of her family, whose health and comfort are to a large extent committed to her charge.

With a large amount of interest and sympathy for such puzzled and perplexed friends, we herewith add a few hints in the shape of "Bills of Fare," nutritious and sufficiently elaborate to suit the wants of a large family or a small one with half a dozen guests added, and which, if not within the reach of all, can be modified to suit the taste and purse.

BREAKFAST, No. 1.

Tea, Coffee,

Oat-Meal Mush, eaten with Syrup or Cream and Sugar,
 Broiled Ham and Fried Eggs, Beefsteak and Fried Potatoes,
 Griddle Cakes, either Buckwheat, Indian, or Flour.

BREAKFAST, No. 2.

Tea, Coffee, Broiled Spring Chicken,
 Potatoes Stewed in Cream,
 Egg Omelet, Fried Oysters, Rolls and Muffins, or Corn-Bread.

BREAKFAST, No. 3.

Tea, Coffee,
 Pork, Lamb, or Mutton Chops,
 Fried Potatoes,
 Eggs,
 Fried or Baked Apples,
 Corn-Bread or Waffles, and Buttered or Cream Toast.

BREAKFAST, No. 4.

Buckwheat Cakes, Sausages, Fried Potatoes,
 Doughnuts and Coffee, Salt Mackerel,
 Poached Eggs.

BREAKFAST, No. 5.

Mutton Chops, Muffins, Potatoes a la Maitre d'Hotel,
 Omelet.
 Corn-Bread, Coffee, Tea, Chocolate.

BREAKFAST, No. 6.

Beefsteak,
 Parker House Rolls, Saratoga Potatoes, Scrambled Eggs,
 Fried Hominy,
 Coffee, Tea, Chocolate.

BREAKFAST, No. 7.

White Fish, Potatoes, Flannel Cakes,
 Bacon and Eggs, Rye and Indian Loaf,
 Coffee, Tea, Chocolate.

BREAKFAST, No. 8.

Bichamelle of Veal,
 Rice Cakes, Fried Potatoes, French Rolls, Ham Omelet,
 Coffee, Tea, Chocolate.

BREAKFAST, No. 9.

Summer Breakfast.

Melons,

Little Fried Perch, Smelts, or Trout, Coffee, Tea, Chocolate,

Young Chickens, sauted with Cream Gravy,

Potatoes a la niege, Poached Eggs, Porter-House Steak,

Tomatoes a la Mayonnaise,

Peaches quartered and sweetened, and very cold.

LUNCHES.

LUNCH PARTY, No. 1.

Beef Tea, served in small Porcelain Cups,

Cold Chicken and Oyster, or other form of Croquettes,

Chicken Salad,

Minced Ham Sandwiches,

Scalloped Oysters,

"Tutti Frutti,"

Chocolate Cream,

Cake Basket of Mixed Cake,

Mulled Chocolate,

Mixed Pickles,

Biscuit, etc.

Ice Creams and Charlottes can either be added or substituted. For
twenty guests allow one gallon of cream.

LUNCH PARTY, No. 2.

Broiled Partridge,

Oyster Pie,

Cold Ham,

Peach or Pear Pickles,

Biscuit and Tongue Sandwiches,

Pound and Fruit Cake,

Pyramids of Jelly,

Quaking Blanc-Mange,

Snow Sponge Cake,

Pine-apple Ice,

Kisses,

Macaroons,

Ice Cream.

LUNCH PARTY, No. 3.

Fried Oysters,
 Woodcock, or Cold Roast Prairie Chicken,
 Oyster Patties,
 Thin Sliced and Rolled Bread and Butter,
 Thinly Sliced Smoked Tongue,
 Harlequin Ice, Charlotte Russe, or A la Mode Cream,
 Jelly Cake, Delicate Cake, Scotch Cake,
 Meringues, Macaroons.

LUNCH PARTY, No. 4.

Raw Oysters,
 Bouillon,
 Sweet-Breads,
 Lamb Chops, Tomato Sauce,
 Chicken Croquettes, French Peas,
 Snipe, Potatoes a la Parisienne.
 Salad of Lettuce,
 Cheese, Milk Wafers, Toasted,
 Ice Cream, Fancy Cakes,
 Fruit.

DINNERS.

DINNER, No. 1.

FIRST COURSE.

Mock Turtle Soup.

SECOND COURSE.

Boiled White Fish with Oyster Dressing and Sauce.

THIRD COURSE.

Roast Saddle of Venison, Sauce, Currant Jelly.

FOURTH COURSE.

Roast Partridges or Ducks,
 Oyster Pie,
 Macaroni Pudding, Celery, Pickles and Vegetables.

DESSERT.

Plum Pudding,
 Mince Pie, Squash or Lemon Pie, Peach Meringue,
 Cheese, Fruits, Nuts,
 Coffee, if desired.

 DINNER, No. 2.

FIRST COURSE.

Black Bean Soup.

SECOND COURSE.

Roast Beef.

THIRD COURSE.

Turkey or Chickens, Cranberries,
 Cold Boiled Ham, Broiled Quail, Scalloped Tomatoes,
 Macaroni, Rice, or Hominy Croquettes,
 Celery, Pickles and Vegetables.

DESSERT.

Hot Farina Pudding,
 Ice Cream,
 Fruits, Nuts, Coffee, or Chocolate.

 DINNER, No. 3.

FIRST COURSE.

Parker House Tomato Soup.

SECOND COURSE.

Baked Pike.

BILLS OF FARE.

THIRD COURSE.

Sirloin of Beef, Oyster Pie.

FOURTH COURSE.

Roast Turkey, Ducks,
Vegetables in Season, Parsnip Cakes,
Salsify, Macaroni,
Cranberry Sauce, Currant Jelly.

DESSERT.

Cream Pie, Pine-apple Jelly,
Cocoanut Pie, Lemon Ice.

DINNER, No. 4.

FIRST COURSE.

Oyster Soup.

SECOND COURSE.

Boiled Salmon Trout, Anchovy Sauce,
Egg Sauce and Sliced Fresh Lemons.

THIRD COURSE.

A la Mode Beef, Veal Cutlets.

FOURTH COURSE.

Chicken Pie and Roast Ducks,
Hominy Croquettes, Macaroni Dressed with Cheese,
Vegetables and Celery.

DESSERT.

Apple Charlotte, Cream Custards, Lemon Pie,
Fruits, Nuts, Coffee.

DINNER, No. 5.

Raw Oysters,
 Mock Turtle Soup,
 Salmon,
 Sweet-Breads and Peas,
 Lamb Chops, Tomato Sauce, Fillet of Beef, with Mushrooms,
 Roast Quails, Saratoga Potatoes, Cranberry Jelly,
 Salad, Lettuce,
 Cheese, Celery, Wafers,
 Charlotte Russe, surrounded with Strawberries,
 Chocolate, Fruit, Ice Cream,
 Fruit, Coffee.

TEA COMPANY.

TEA COMPANY, No. 1.

Tea and Coffee and Chocolate,
 Raised Biscuits,
 Oyster Sandwiches, Chicken Salad, Cold Tongue,
 Cake and Preserved Peaches,
 Ice Cream and Cake, later in the evening.

TEA COMPANY, No. 2.

Tea and Coffee,
 Fricasseed or Scalloped Oysters, Chicken Croquettes,
 Biscuits and Graham Gems,
 Dressed Celery,
 Charlotte and Cake.

TEA COMPANY, No. 3.

Tea, Coffee or Chocolate,
 Scalloped or Fried Oysters, Chicken Salad,
 Sliced Cold Ham, Lobster Salad,
 Rolled Bread and Biscuits,
 Charlotte, Lemon Jelly and Cakes.

TEA COMPANY, No. 4.

Tea and Coffee,
 Fried Oysters, Muffins,
 Sliced Broiled Chicken's Breast,
 Cold Biscuits,
 Sardines and Sliced Lemons,
 Thin Sliced Bread, rolled up, Sliced Tongue,
 Cake in variety.

EVENING SUPPERS.

SUPPER, No. 1.

Cold Roast Turkey, Chicken Salad,
 Quail on Toast,
 Ham Croquettes, Pickled Oysters,
 Charlotte Russe, Pistachio or Vanilla Cream,
 Chocolate Cake, Cocoanut Cake,
 Basket filled with a variety of Cakes, Fruit,
 Coffee and Chocolate.

For a company of twenty allow three chickens for salad,
 one hundred pickled oysters, two molds of charlotte russe,
 one gallon of cream and four dozen biscuits.

SUPPER, No. 2.

Cold Roast Grouse or Partridges, or Ducks,
 Oyster Patties, Cold Boiled Ham, Dressed Celery,
 Oyster or Minced Ham Sandwiches,
 Raw Oysters, Chicken Croquettes, or Fricassee Oysters,
 Orange Jelly, Ice Cream, Biscuit Glace, Cakes,
 Bavarian Cream, Fruits, Chocolate, Coffee,
 Raised Biscuits.

ALLOWANCE OF SUPPLIES FOR AN ENTERTAINMENT.

In inviting guests, it is safe to calculate that out of one hundred and fifty guests but two-thirds of that number will be present. If five hundred are invited, not more than three hundred can be reckoned on as accepting, many invitations to so large a company being in a measure perfunctory and declined in the same spirit.

Allow one quart of oysters to every three persons present; five chickens, and fifteen or twenty heads of celery (or what is better, a ten-pound turkey, boiled and cut), are enough for chicken salad for fifty guests; one gallon of ice cream to every twenty guests; one hundred and thirty sandwiches for one hundred guests; six to ten quarts of jelly for a hundred.



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